



ZUCCHINI & SNAP PEA BIBIMBAP BOWLS

with Sweet Sesame Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 1 Thumb
Ginger



2 | 2
Scallions



3 oz | 6 oz
Carrot



1 | 2
Zucchini



4 oz | 8 oz
Sugar Snap Peas



¾ Cup | 1½ Cups
Jasmine Rice



5 tsp | 10 tsp
White Wine Vinegar



1 TBSP | 2 TBSP
Sesame Oil
Contains: Sesame



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



1 tsp | 1 tsp
Sriracha



*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish
Calories: 790



10 oz | 20 oz
Chicken Breast Strips
Calories: 840



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 650



HELLO

SWEET SESAME SAUCE

This nutty and flavorful Korean-style sauce takes veggies above and beyond.

UNDERCOVER

The key to tender rice? Simmer until no water remains (no peeking!), then let it sit covered off heat so the moisture redistributes.

BUST OUT

- Peeler
- Small pot
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp) (1 tsp | 1 tsp)
- Sugar (1 TBSP | 2 TBSP)
- Eggs (2 | 4)
Contains: Eggs
- Large pan
- Medium bowl
- Paper towels

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1 PREP

- **Wash and dry produce.**
- Peel and mince or grate **ginger**. Trim and thinly slice **scallions**, separating whites from greens. Trim **carrot**; using a peeler, shave carrot lengthwise into ribbons, rotating as you go, until you get to the core. Discard core. Trim and halve **zucchini** lengthwise; cut crosswise into ¼-inch-thick half-moons. Trim and remove strings from **snap peas**.



4 COOK VEGGIES

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrot** and season with **salt** and **pepper**. Cook, stirring, until just tender, 3-4 minutes. Transfer to a medium bowl.
- Add **zucchini** and another **drizzle of oil** to pan. Cook, stirring, until tender, 5-6 minutes. Season with **salt** and **pepper**. Transfer to bowl with carrot.

Use pan used for shrimp or chicken here.



2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **ginger** and cook, stirring, until fragrant, 30 seconds.
- Stir in **rice**, **1¼ cups water** (**2¼ cups for 4 servings**), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 COOK SNAP PEAS

- Add **snap peas** and another **drizzle of oil** to same pan. Cook, undisturbed, until charred on one side, 1-2 minutes. Continue to cook, stirring occasionally, until tender and charred all over, 1-2 minutes more. Season with **salt** and **pepper**.
- Turn off heat; transfer to bowl with **veggies**.
- *Optional:* Wipe out pan. Heat a **drizzle of oil** in pan over medium heat. Once hot, crack **two eggs*** into pan and cover. (**For 4 servings, use four eggs; you may want to cook eggs in batches.**) Fry eggs to preference. Season with **salt** and **pepper**.



3 MAKE PICKLES & SAUCE

- While rice cooks, in a small bowl, combine **scallion whites**, **vinegar**, and a **pinch of salt**; set aside to pickle.
- In a separate small bowl, combine **sesame oil**, **soy sauce**, **1 TBSP sugar** (**2 TBSP for 4 servings**), and up to **half the Sriracha** (*save the rest for serving*).
- Rinse **shrimp*** under cold water; pat shrimp or **chicken*** dry with paper towels. Season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



6 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** and **pepper**.
- Divide rice between bowls. Arrange **carrot**, **zucchini**, and **snap peas** on top. Top each bowl with **fried eggs** (*if using*) and **pickled scallion whites** (*draining first*). Drizzle with **sauce** and any **remaining Sriracha** to taste. Sprinkle with **scallion greens** and serve.

Top **rice** with **shrimp** or **chicken** along with **veggies**.

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

*Shrimp is fully cooked when internal temperature reaches 145°.

*Chicken is fully cooked when internal temperature reaches 165°.