



# Korean Pork Bibimbap

with Black Sesame Rice & Sugar Snap Peas

Grab your Meal Kit with this symbol 



Basmati Rice



Garlic



Ginger



Pork Mince



Carrot



Sugar Snap Peas



Cucumber



Black Sesame Seeds



Chilli Flakes (Optional)



Garlic Aioli

 Hands-on: **35-45 mins**  
 Ready in: **35-45 mins**  
 Spicy (optional chilli flakes)

Bibimbap – it's fun to say and even more fun to eat! This Korean-inspired bowl has an assortment of flavours and textures so that every bite is different, and delicious!

### Pantry items

Olive Oil, Soy Sauce, Brown Sugar, Eggs

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

### You will need

Oven tray lined with baking paper ·  
Large frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
water* (for the rice)	1½ cups	3 cups
basmati rice	1 packet	2 packets
garlic	1 clove	2 cloves
ginger	1 knob	2 knobs
soy sauce*	¼ cup	½ cup
brown sugar*	3 tsp	1½ tbs
water* (for the sauce)	1 tbs	2 tbs
pork mince	1 medium packet	1 large packet
carrot	1	2
sugar snap peas	1 bag (100g)	1 bag (200g)
cucumber	1	2
eggs*	2	4
black sesame seeds	1 sachet	2 sachets
chilli flakes (optional)	pinch	pinch
garlic aioli	1 packet (50g)	1 packet (100g)

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	3878kJ (926Cal)	668kJ (159Cal)
Protein (g)	46.3g	8g
Fat, total (g)	46.8g	8.1g
- saturated (g)	9.6g	1.7g
Carbohydrate (g)	75.9g	13.1g
- sugars (g)	14.3g	2.5g
Sodium (mg)	2175mg	374mg

### Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## 1. Cook the rice

In a medium saucepan, add the **water (for the rice)** and bring to the boil. Add the **basmati rice**, stir, cover with a lid and reduce the heat to low. Cook for **10 minutes**, then remove the pan from the heat and keep covered until the rice is tender and the water is absorbed, **10 minutes**.

**TIP:** *The rice will finish cooking in its own steam so don't peek!*



## 4. Cook the veggies & pork

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **carrot** and **sugar snap peas** and cook until just softened, **2-3 minutes**. Transfer to a plate and cover to keep warm. Increase the heat to high, then add the **pork mince** and cook, breaking up with a spoon, until browned and cooked through, **4-5 minutes**. Add the **remaining ginger-soy mixture** and cook, stirring, until fragrant, **1 minute**. Transfer to a medium bowl and cover to keep warm.



## 2. Flavour the pork

While the rice is cooking, finely grate the **garlic** (or use a garlic press). Finely grate the **ginger**. In a small bowl, combine the **garlic, ginger, soy sauce, brown sugar** and **water (for the sauce)**. In a medium bowl, add the **pork mince** and **1/2 the ginger-soy mixture**. Mix well to combine.



## 5. Fry the eggs

Wash the frying pan, then return to a medium-high heat with a **drizzle of olive oil**. Crack in the **eggs** and fry until the yolks are cooked to your liking, **4-5 minutes**. Just before serving, stir the **black sesame seeds** through the cooked **rice**.

**TIP:** *This will give a soft yolk, fry for 6-7 minutes to get a hard yolk.*



## 3. Prep the veggies

Cut the **carrot** (unpeeled) into thin matchsticks (or grate if you prefer). Trim the **sugar snap peas**. Thinly slice the **cucumber** into half-moons.



## 6. Serve up

Divide the black sesame rice between bowls and top with the pork, carrot, snow peas and cucumber. Top with the fried eggs and a pinch of **chilli flakes** (if using). Serve with the **garlic aioli**.

**TIP:** *You can toss everything together to serve if you prefer!*

**Enjoy!**