PORK BULGOGI BOWLS

with Carrots, Pickled Cucumber & Sriracha Crema

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 840

INGREDIENTS

2 PERSON | 4 PERSON

- **½ Cup | 1 Cup** Jasmine Rice
- **2 | 4** Scallions
- **5 tsp | 10 tsp** White Wine Vinegar
- **1 | 2** Cucumber
- **4 oz | 8 oz** Shredded Carrots
- **10 oz | 20 oz** Ground Pork**
- **1 TBSP | 2 TBSP** Sesame Seeds
- **4 oz | 8 oz** Bulgogi Sauce
  Contains: Soy, Wheat
- **4 TBSP | 8 TBSP** Sour Cream
  Contains: Milk
- **1 tsp | 2 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.

HELLO

BULGOGI SAUCE

A savory concoction that combines soy sauce and sesame with a little bit of sweetness

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HELLO FRESH

EQUALLY AP-PEEL-ING

Cucumber ribbons = maximum marinade absorption. If you'd rather skip the peeler this time around, we suggest thinly slicing your cuke in step 2 instead.

BUST OUT

- Small pot
- Medium bowl
- Peeler
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Sugar (**½ tsp** | **1 tsp**)
- Cooking oil (**2 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
  Contains: Milk

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* Ground Pork is fully cooked when internal temperature reaches 160°.

1 COOK RICE & PREP

- **Wash and dry produce.**
- In a small pot, combine **rice**, **¾ cup water** (1½ 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.
- Meanwhile, trim and thinly slice **scallions**, separating whites from greens.

2 PICKLE CUCUMBER

- In a medium bowl, combine **half the vinegar** (you'll use the rest later), **½ tsp sugar** (1 tsp for 4 servings), and a **pinch of salt**.
- Trim ends from **cucumber**. Using a peeler, shave cucumber lengthwise into ribbons, rotating as you go, until you get to the seedy core; discard core. Stir ribbons into bowl with **vinegar mixture**.
- Set aside, tossing occasionally, until ready to serve.

3 COOK CARROTS

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrots** and cook, stirring, until just tender, 1 minute. Season with **salt** and **pepper**.
- Turn off heat; transfer to a plate.

4 COOK PORK

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **scallion whites**; cook until fragrant, 1 minute.
- Add **pork*** and a **pinch of salt and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **half the sesame seeds** (save the rest for serving) and **remaining vinegar**. Cook for 30 seconds, then stir in **bulgogi sauce**.
- Bring to a simmer, then immediately turn off heat. Season with **salt** and **pepper**.

5 MAKE SRIRACHA CREMA

- While pork cooks, in a small bowl, combine **sour cream** with Sriracha to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.

6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings) and season with **salt** and **pepper**.
- Divide rice between bowls; top with **pork**, **carrots**, and **pickled cucumber** (draining first). Drizzle with **Sriracha crema**. Garnish with **scallion greens** and as many **remaining sesame seeds** as you like. Serve.

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