













ZUCCHINI & MUSHROOM BIBIMBAP BOWLS

with Sweet Sesame Sauce & a Fried Egg

HALL OF FAME

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**
Button Mushrooms
-  **1 Cup | 2 Cups**
Jasmine Rice
-  **5 tsp | 10 tsp**
White Wine Vinegar
-  **1 TBSP | 2 TBSP**
Sesame Oil
-  **2 TBSP | 4 TBSP**
Soy Sauce
Contains: Soy, Wheat
-  **1 tsp | 2 tsp**
Sriracha
-  **2 | 4**
Eggs
Contains: Eggs



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



12 oz | 24 oz
Cauliflower Rice **Calories: 420**

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 730



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

LET'S GET CRACKIN'

Always seem to get a little piece of shell in your cracked egg? Instead of chasing it around with a spoon, use one of the broken halves of your eggshell to scoop it up—the jagged edge will cut right through the viscous white.

BUST OUT

- Peeler
- Small pot
- 2 Small bowls
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Sugar (1 TBSP | 2 TBSP)
- Cooking oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 1 TBSP)
Contains: Milk
- Medium bowl ↻
- Plastic wrap ↻

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



1 PREP

- **Wash and dry produce.**
- Peel and mince or grate **ginger**. Trim and thinly slice **scallions**, separating whites from greens. Trim and peel **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 thinly slice **mushrooms**.



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.
- Add **mushrooms** and another **drizzle of oil** to pan. Cook, stirring, until tender, 3-5 minutes. Season with **salt** and **pepper**.
- Turn off heat; transfer to bowl with veggies. Wipe out pan.



2 COOK RICE

- Melt **1 TBSP butter** (2 TBSP for extra richness) in a small pot over medium-high heat. Add **ginger** and cook, stirring, until fragrant, 30 seconds.
- Stir in **rice**, **1½ cups water** (2½ 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.
- ↻ Place **cauliflower rice** in a medium microwave-safe bowl (use a large bowl for 4 servings). Stir in **ginger**, **1 TBSP butter** (2 TBSP for extra richness), **salt**, and **pepper**. Cover bowl tightly with plastic wrap and poke a few holes in wrap. Microwave until tender, 5 minutes. Set aside. (Save jasmine rice for another use.)



5 FRY EGGS

- Heat a **drizzle of oil** in pan used for veggies over medium heat. Once hot, crack **eggs*** into pan and cover. (For 4 servings, 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 **1 tsp Sriracha** (save any remaining for serving).



6 FINISH & SERVE

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

WK 12-19