



# 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

ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*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**  
Ground Beef\*\*
- 10 oz | 20 oz**  
Ground Turkey
- Calories: 970**
- Calories: 900**



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 660





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
- Large pan
- Medium bowl
- Medium pan

- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp) (1 tsp | 1 tsp)
- Sugar (1 TBSP | 2 TBSP)
- Eggs (2 | 4)  
Contains: Eggs

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

🍖 \*Ground Beef is fully cooked when internal temperature reaches 160°.

🍗 \*Ground Turkey is fully cooked when internal temperature reaches 165°.



### 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.

- 🍖 Heat a **drizzle of oil** in a medium pan over medium-high heat. Add **beef\*** or **turkey\***; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Transfer to bowl with **veggies**. Wipe out pan.



### 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**).



### 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.