

HELLO Beef and Pork Bulgogi-Style Bowls with Buttered Rice Corp and Goobying Mayo

with Buttered Rice, Corn and Gochujang Mayo

Family Friendly 20–30 Minutes





Customized Protein Add







If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥











Ground Beef and Pork Mix

250 g | 500 g

2 tbsp | 4 tbsp



Sesame Oil



Green Onion

2 4

1tbsp | 2tbsp



Carrot, julienned



56 g | 113 g





Corn Kernels 113 g | 227 g



Basmati Rice 3/4 cup | 1 1/2 cups



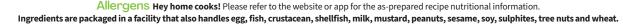
Gochujang -2 tbsp | 2 tbsp



2 tbsp | 4 tbsp



Baby Spinach 28 g | 56 g



Cooking utensils | Large non-stick pan, measuring cups, measuring spoons, medium pot, small bowl



Cook rice and corn

- Before starting, wash and dry all produce.
- Add rice, 1 1/4 cups (2 1/2 cups) water and $\frac{1}{4}$ tsp ($\frac{1}{2}$ tsp) salt to a medium pot.
- Bring to a boil over high heat.
- Once boiling, stir in **corn**, then return to a boil. Reduce heat to low.
- Cover and cook until rice is tender and liquid is absorbed, 12-14 min.



Prep

- Meanwhile, thinly slice green onions, keeping white and green parts separate.
- Peel, then mince or grate garlic.
- Add mayo and half the gochujang (use all for 4 ppl) to a small bowl. Season with salt, to taste, then stir to combine.

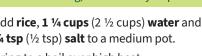


Start bulgogi

🗘 Swap | Ground Turkey

O Swap | Tofu

- · Heat a large non-stick pan over medium-high
- When the pan is hot, add **sesame oil**, then beef and pork mix.
- · Cook, breaking up beef and pork into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard all but 1/2 tbsp (1 tbsp) fat from the pan.



- Remove from heat. Set aside, still covered.



Finish bulgogi

- Add carrots, green onion whites and garlic to the pan with **beef and pork**.
- Cook, stirring occasionally, until carrots soften slightly, 2-3 min.
- Add soy sauce, 1 tsp (2 tsp) sugar, 1/3 cup (²/₃ cup) water and spinach.
- Cook, stirring often, until spinach wilts and half the liquid is absorbed, 2-3 min.
- Season with pepper.



Finish and serve

- Add 2 tbsp (4 tbsp) butter to the pot with rice and corn. Stir until butter melts. Season with **pepper**, to taste.
- Divide buttered rice and corn between bowls. Top with bulgogi.
- Sprinkle remaining green onions over top.
- Dollop with gochujang mayo, if desired.

Measurements within steps

1 tbsp

oil

Ingredient

3 | Start bulgogi

O Swap | Ground Turkey

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the beef and pork mix.**

3 | Start bulgogi

O Swap | Tofu

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. Cook it in the same way the recipe instructs you to cook the beef and pork mix, until golden-brown all over, 6-7 min. Disregard instructions to drain excess fat.