






# Beef and Pork Bulgogi-Style Bowls




## with Buttered Rice, Corn and Gochujang Mayo

Family Friendly 25 Minutes

Swap Swap Double  
    
 Ground Turkey 250 g | 500 g    Tofu 1 | 2    Ground Beef and Pork Mix 500 g | 1000 g

Customized Protein Add Swap or Double
 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](http://www.hellofresh.ca)



- 
 Ground Beef and Pork Mix  
 250 g | 500 g
- 
 Soy Sauce  
 2 tbsp | 4 tbsp
- 
 Sesame Oil  
 1 tbsp | 2 tbsp
- 
 Green Onion  
 2 | 4
- 
 Carrot, julienned  
 56 g | 113 g
- 
 Garlic, cloves  
 1 | 2
- 
 Corn Kernels  
 113 g | 227 g
- 
 Basmati Rice  
 3/4 cup | 1 1/2 cups
- 
 Gochujang  
 2 tbsp | 2 tbsp
- 
 Mayonnaise  
 2 tbsp | 4 tbsp
- 
 Baby Spinach  
 28 g | 56 g

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.  
 Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities **56 g** | **113 g**  
2 person | 4 person

**Pantry items** | Pepper, salt, unsalted butter, sugar

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

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### Cook rice and corn

• Before starting, wash and dry all produce.

- Add **rice**, **1 ¼ cups** (2 ½ cups) **water** and **¼ tsp** (½ 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.
- Remove from heat. Set aside, still covered.

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### 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.

3



### Start bulgogi

🔄 Swap | **Ground Turkey**

🔄 Swap | **Tofu**

×2 Double | **Ground Beef and Pork Mix**

- Heat a large non-stick pan over medium-high heat.
- 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 **½ tbsp** (1 tbsp) **fat** from the pan.

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### Finish bulgogi

- Add **carrots**, **green onion whites** and **garlic** to the pan with **meat**.
- Cook, stirring occasionally, until **carrots** soften slightly, 2-3 min.
- Add **soy sauce**, **1 tsp** (2 tsp) **sugar**, **⅓ cup** (⅔ cup) **water** and **spinach**.
- Cook, stirring often, until **spinach** wilts and half the liquid is absorbed, 2-3 min.
- Season with **pepper**.

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### 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 (2 tbsp) oil  
2 person 4 person Ingredient

### 3 | Start bulgogi

🔄 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

🔄 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.

### 3 | Start bulgogi

×2 Double | **Ground Beef and Pork Mix**

If you've opted for **double beef and pork**, cook it in the same way the recipe instructs you to cook the **regular portion of beef and pork**. Work in batches, if necessary.

\*\* Cook to a minimum internal temperature of 74°C/165°F.