

Beef and Pork Bulgogi-Style Bowls

with Buttered Rice, Corn and Gochujang Mayo

Family Friendly

25 Minutes













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 🎥



and Pork Mix 500 g | 1000 g



Ground Beef and Pork Mix 250 g | 500 g



Soy Sauce 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



Allengens 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. 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
- 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.



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.



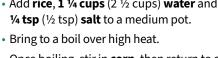
Start bulgogi

O 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 1/2 tbsp (1 tbsp) **fat** from the pan.





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 (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 2 person 4 person

oil

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.