



# Bulgogi-Style Beef and Pork Bowls

## with Buttered Rice, Corn and Gochujang Mayo

Family Friendly

Spicy

30 Minutes

Customized Protein

+ Add

Swap

or

x2 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](https://www.hellofresh.ca)

Swap



Ground Turkey  
250 g | 500 g

Swap



Tofu  
1 | 2



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  
¾ cup | 1 ½ cups



Gochujang  
1 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, strainer

1



### Cook rice and corn

- Before starting, wash and dry all produce.
- Using a strainer, rinse **rice** until water runs clear.
- To a medium pot, add **rice**, **1 cup** (2 cups) **water** and **1/8 tsp** (1/4 tsp) **salt**. Cover and bring to a boil over high.
- Once boiling, stir in **corn**, then return to a boil. Reduce heat to low.
- Cover and cook for 12 - 14 min, until **rice** is tender and liquid is absorbed.
- Remove from heat. Set aside, still covered.

2



### 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 servings) to a small bowl. Season with **salt**, then stir to combine.

3



### Start bulgogi

Swap | **Ground Turkey**

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 for 4 - 5 min, breaking up **meat** into smaller pieces, until no pink remains.\*\*
- Carefully drain and discard all but **1/2 tbsp** (1 tbsp) **fat** from the pan.

4



### 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**, **1/3 cup** (2/3 cup) **water** and **spinach**.
- Cook for 2 - 3 min, stirring often, until **spinach** wilts and **half the liquid** is absorbed.
- Season with **pepper**.

5



### Finish and serve

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

**Measurements within steps** | **1 tbsp** (2 tbsp) **oil**  
2-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

### 3 | Start bulgogi

Swap | **Ground Turkey**

If you've opted to get **turkey**, cook in the same way the recipe instructs you to cook the **beef and pork mix**.\*\* Disregard instructions to drain excess fat.

### 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 for 6-7 min, stirring occasionally, until **tofu** is browned all over. Disregard instructions to drain excess fat.

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