

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

with Buttered Rice, Corn and Gochujang Mayo

Family Friendly

Spicy

30 Minutes





Customized Protein Add





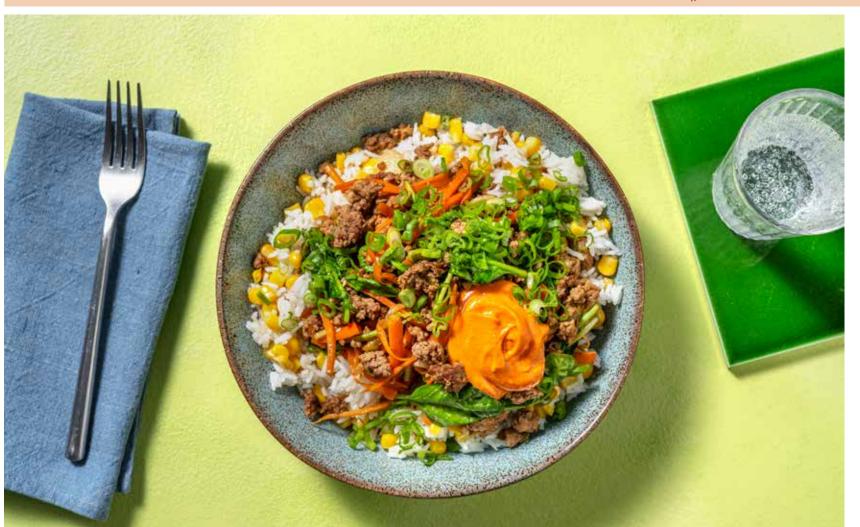


If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and

you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🦫

Turkey **250 g | 500 g**











Ground Beef and Pork Mix 250 g | 500 g

2 tbsp | 4 tbsp





Sesame Oil



Green Onion

2 | 4

1 tbsp | 2 tbsp



Carrot, julienned



56 g | 113 g





Corn Kernels



113 g | 227 g

Basmati Rice 34 cup | 1 1/2 cups





Mayonnaise 1 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, strainer



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 1/4 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 or 12 14 min, until rice is tender and liquid is absorbed.
- 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 servings) to a small bowl. Season with salt, then stir to combine.



Start bulgogi

O 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.



3 | Start bulgogi

Measurements

within steps

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.

1 tbsp

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.

(2 tbsp)

4-serving Ingredient

oil

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.



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 (3 cup) water and spinach.
- Cook for 2 3 min, stirring often, until **spinach** wilts and half the liquid is absorbed.
- 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.
- Divide buttered rice and corn between bowls. Top with bulgogi.
- Sprinkle remaining green onions over top.
- Dollop with gochujang mayo, if you like.