



Beef and Pork Bulgogi-Style Bowls

with Buttered Rice, Corn and Gochujang Mayo

Family Friendly

Spicy

25-35 Minutes

Customized Protein

+ Add

Swap

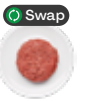
or

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)



Ground Beef
250 g | 500 g



Beyond Meat®
2 | 4



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
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-serving | 4-serving

Pantry items | Pepper, salt, 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. Add **rice**, then 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**.
- To a small bowl, add **mayo** and **half the gochujang** (use all for 4 servings). Season with **salt**, then stir to combine.

3



Start bulgogi

- [Swap](#) | **Ground Beef**
- [Swap](#) | **Beyond Meat®**
- Heat a large non-stick pan over medium-high.
- When 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

- To the pan with **meat**, add **carrots**, **green onion whites** and **garlic**.
- Cook for 2-3 min, stirring occasionally, until **carrots** soften slightly.
- 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

- To the pot with **rice** and **corn**, add **2 tbsp** (4 tbsp) **butter**. 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

For 6 servings

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 Beef**

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

3 | Start Beyond Meat® bulgogi

[Swap](#) | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook for 5-6 min, in the same way as the **beef and pork mix**, breaking up **patties** into smaller pieces, until crispy.** Disregard instructions to drain excess fat.

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