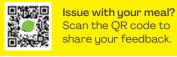


Beef and Pork Bulgogi-Style Bowls

with Buttered Rice, Corn and Gochujang Mayo

Family Friendly Optional Spice 30 Minutes





Pork Mix













Green Onion



Garlic, cloves







Basmati Rice



Mayonnaise



Baby Spinach

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!



Start here

Before starting, wash and dry all produce.

Measurements, 1 tbsp., (2 tbsp), within steps

4 person Ingredient

Bust out

Measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan

Ingredients

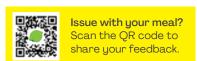
	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Beyond Meat®	2	4
Soy Sauce	2 tbsp	4 tbsp
Sesame Oil	1 tbsp	2 tbsp
Green Onion	2	4
Carrot, julienned	56 g	113 g
Garlic, cloves	1	2
Corn Kernels	113 g	227 g
Basmati Rice	¾ cup	1 ½ cups
Gochujang 🥒	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Baby Spinach	28 g	56 g
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Salt and Pepper*		

- ** Cook beef and pork mix and Beyond Meat® to a minimum internal temperature of 74°C/165°F.

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 eag. fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





Cook rice and corn

- Add rice, 1 1/4 cups (2 1/2 cups) water and 1/4 tsp (1/2 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.



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

- · Heat a large non-stick pan over mediumhigh heat.
- When 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.

If you've opted to get **Beyond Meat**®, cook it for the same amount of time as the **beef and pork** mix, until crispy.**



Finish bulgogi

- Add carrots, green onion whites and garlic to the pan with **beef and pork**. 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 sauce is absorbed, 2-3 min.
- Season with pepper, to taste.



- 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.

Dinner Solved!