



Smart Korean-Inspired Pork Bowls

with Sesame-Roasted Veggie Jumble and Gochujang Mayo

Spicy

Smart Meal

25 Minutes

Custom Recipe

+ Add

Swap

or

*2 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



Tofu
1 | 2



Ground Pork
250 g | 500 g



Gochujang
2 tbsp | 4 tbsp



Soy Sauce
½ tbsp | 1 tbsp



Sesame Oil
1 tbsp | 2 tbsp



Russet Potato
1 | 2



Green Onion
2 | 4



Sweet Bell Pepper
1 | 2



Zucchini
2 | 4



Moo Shu Spice Blend
1 tbsp | 2 tbsp



Mayonnaise
2 tbsp | 4 tbsp



Garlic Salt
1 tsp | 2 tsp

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.

1



Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potato** into ½-inch pieces.
- Add **potatoes** and **half the sesame oil** to an unlined baking sheet. Season with **pepper** and **half the garlic salt**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 24-26 min.

2



Prep

- Meanwhile, halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Core, then cut **pepper** into 1-inch pieces.
- Thinly slice **green onions**, keeping **white** and **green parts** separate.

3



Roast veggies

- Add **peppers, zucchini** and **remaining sesame oil** to another unlined baking sheet. Season with **pepper** and **remaining garlic salt**, then toss to combine.
- Roast in the **top** of the oven, stirring halfway through, until tender-crisp, 18-20 min.

4



Make gochujang mayo

- Meanwhile, add **mayo** and **gochujang** to a small bowl, then stir to combine.

5



Cook pork

- [Swap](#) | [Ground Beef](#)
- [Swap](#) | [Tofu](#)
- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tsp** (1 **tsp**) **oil**, then **pork**. Cook, breaking up **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.
- Add **Moo Shu Spice Blend**, **soy sauce** and **green onion whites** to the pan, then stir to combine. (**TIP**: Add ¼ **tsp** [½ **tsp**] **sugar**, if desired!)
- Season with **pepper**, to taste.

6



Finish and serve

- Transfer **potatoes** to the baking sheet with **veggies**, then toss to combine.
- Divide **veggies** between bowls. Top with **pork**.
- Dollop **gochujang mayo** over top.
- Sprinkle with **remaining green onions**.

5 | Cook beef

[Swap](#) | [Ground Beef](#)

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

5 | Cook tofu

[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 **pork**, until crispy 6-7 min.

** Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.