



HALL OF FAME KOREAN BEEF BIBIMBAP with Zucchini, Mushrooms, and Carrots



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 850**

-  Jasmine Rice
-  Button Mushrooms
-  Garlic
-  Carrots
-  Ground Beef
-  Sesame Oil
-  Zucchini
-  Scallions
-  Ginger
-  Soy Sauce
(Contains: Soy)
-  White Wine Vinegar
-  Sriracha

START STRONG

Master multitasker? Heat up a second pan in steps 4 and 5 to cook multiple ingredients at the same time and shave off a few minutes.

BUST OUT

- Peeler
- Small pot
- 2 Small bowls
- Large pan
- Medium bowl
- Sugar (1½ TBSP | 3 TBSP)
- Vegetable oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Button Mushrooms 4 oz | 8 oz
- Scallions 2 | 4
- Carrots 2 | 4
- Ginger 1 Thumb | 2 Thumbs
- Garlic 2 Cloves | 4 Cloves
- Jasmine Rice ¾ Cup | 1½ Cups
- White Wine Vinegar 5 tsp | 10 tsp
- Sesame Oil 1 TBSP | 2 TBSP
- Soy Sauce 4 TBSP | 6 TBSP
- Sriracha 2 tsp | 4 tsp
- Ground Beef* 10 oz | 20 oz

* Beef is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

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1 PREP

Wash and dry all produce. Halve zucchini lengthwise; slice crosswise into thin half-moons. Trim and thinly slice mushrooms. Trim and thinly slice scallions, separating whites from greens. Peel carrots; using a peeler, shave lengthwise into ribbons. Peel and mince ginger. Mince garlic.



4 COOK VEGGIES

Heat a drizzle of oil in a large pan over medium-high heat (use a nonstick pan if you have it). Add carrots; season with salt and pepper. Cook, stirring, until just tender, 3-4 minutes. Transfer to a medium bowl. Add zucchini and another drizzle of oil to pan. Cook, stirring, until tender, 4-5 minutes. Transfer to bowl with carrots. Add mushrooms and another drizzle of oil to pan. Cook, stirring, until tender, 3-5 minutes. Season with salt and pepper. Remove from pan and set aside.

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2 COOK RICE

Bring rice and 1¼ cups salted water (2½ cups for 4 servings) to a boil in a small pot. Once boiling, cover and reduce heat to a gentle simmer. Cook until tender, 15-20 minutes.



5 COOK BEEF

Heat another drizzle of oil in same pan over medium-high heat. Add garlic and ginger. Cook until fragrant, about 30 seconds. Add beef and cook, breaking up meat into pieces, until lightly browned, about 4 minutes. Drain any excess fat from pan. Increase heat to high and cook until browned, crisp, and cooked through, about 3 minutes. Add remaining soy sauce. Cook until mostly evaporated, 1-2 minutes. Season with salt and pepper.



3 PICKLE SCALLIONS AND MAKE SAUCE

In a small bowl, toss scallion whites with vinegar and a pinch of salt. Set aside to marinate. In another small bowl, combine sesame oil, half the soy sauce, up to half the sriracha, and 1½ TBSP sugar (3 TBSP for 4 servings).



6 FINISH AND PLATE

Divide rice between bowls. Arrange beef, zucchini, carrots, and mushrooms on top. Top with pickled scallion whites (draining first). Drizzle with sauce and remaining sriracha (to taste). Sprinkle with scallion greens and serve.

MIX IT UP!

Give everything a good toss in your bowl before digging in.

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