



# KOREAN BEEF BIBIMBAP










with Zucchini, Mushrooms, and Carrots



**HELLO SRIRACHA**

Our go-to condiment for adding a spicy-sweet kick

**PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 860**

-  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

- Small pot
- Peeler
- 2 Small bowls
- Large pan
- 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
- Sriracha 2 tsp | 4 tsp
- Soy Sauce 3 TBSP | 6 TBSP
- Ground Beef 10 oz | 20 oz

## WINE CLUB

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## 1 PREP

**Wash and dry all produce.** Halve **zucchini** lengthwise; slice 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, tossing, until tender but still crisp, 3-4 minutes. Remove from pan and set aside. Add another drizzle of oil to pan and repeat with **zucchini**; remove from pan once cooked. Add **mushrooms** and another drizzle of oil to pan and cook 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** to 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** and cook until fragrant, about 30 seconds. Add **beef**, breaking up meat into pieces. Cook, tossing occasionally, until no longer pink, about 4 minutes. Increase heat to high and cook until browned and crisp, about 3 minutes. Pour in **1½ TBSP soy sauce** (there will be some left over) and cook, tossing, until mostly evaporated, 1-2 minutes. Season with **salt** and **pepper**.



## 3 PICKLE SCALLIONS AND MAKE SAUCE

Toss **scallion whites** with **vinegar** and a pinch of **salt** in a small bowl. Set aside to marinate. In another small bowl, stir together **sesame oil**, **1½ TBSP sugar**, up to half the **sriracha**, and **1½ TBSP soy sauce** (we'll use more of the sriracha and soy sauce later).



## 6 FINISH AND PLATE

Divide **rice** between bowls. Arrange **beef**, **zucchini**, **carrots**, **mushrooms**, and **scallion whites** on top. 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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