

# Bulgogi Beef Bowl with Pepper, Peanuts and Jasmine Rice

Family 20 Minutes • 1 of your 5 a day





Jasmine Rice















Lime

Salted Peanuts



Bulgogi Sauce



Soy Sauce

Pantry Items Oil, Salt, Pepper

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Kettle, saucepan, sieve, lid, garlic press, frying pan and rolling pin.

#### Ingredients

Ingredients	2P	3P	4P
Jasmine Rice	150g	225g	300g
Bell Pepper***	1	2	2
Garlic Clove**	1	1	2
Beef Mince**	240g	360g	480g
Salted Peanuts 1)	25g	40g	50g
Lime**	1	1	1
Bulgogi Sauce 11)	150g	250g	300g
Soy Sauce <b>11) 13)</b>	15ml	25ml	30ml

\*Not Included \*\*Store in the Fridge \*\*\*Based on season, the colour of your bell pepper will either be green, yellow, red or orange to guarantee you get the best quality pepper.

#### **Nutrition**

0	
399g	100g
3326 /795	834/199
30.0	7.5
9.9	2.5
98.1	24.6
29.3	7.3
37.5	9.4
2.79	0.7
	9.9 98.1 29.3 37.5

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

### Allergens

1) Peanut 11) Soya 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

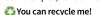
#### Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps
Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK

Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ







# Cook the Rice

- a) Boil a full kettle.
- **b)** Pour the **boiled water** into a large saucepan with **¼ tsp salt** on high heat. Add the **rice** and cook for 12-13 mins.
- **c)** Once cooked, drain in a sieve and pop back in the pan. Cover with a lid and leave to the side until ready to serve.



# **Get Prepping**

- **a)** Meanwhile, halve the **bell pepper** and discard the core and seeds. Slice into thin strips.
- **b)** Peel and grate the **garlic** (or use a garlic press).



# Fry the Mince and Pepper

- **a)** Heat a large frying pan on medium-high heat (no oil).
- **b)** Once hot, add the **beef mince** and fry until starting to brown, 2-3 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat. Season with **salt** and **pepper**. **IMPORTANT**: Wash your hands and equipment after handling raw mince.
- **c)** Add the **sliced pepper** and a drizzle of **oil** if needed. Stir-fry until just soft, 3-4 mins.
- d) Stir in the garlic and cook until fragrant, 30 secs.



#### **Garnish Time**

- **a)** Meanwhile, crush the **peanuts** in the unopened sachet using a rolling pin.
- b) Cut the lime into wedges.



# Bring on the Bulgogi

- a) Once the **mince** is cooked and the **veg** is soft, stir in the **bulgogi** and **soy sauce**. **IMPORTANT**: The mince is cooked when no longer pink in the middle.
- **b)** Bring to a boil, then reduce the heat and simmer for 1-2 mins.
- c) Remove from the heat and squeeze in some lime juice. Taste and season with salt, pepper and more lime juice if needed.



#### Serve

- **a)** When everything's ready, fluff up the **rice** with a fork, then spoon into your bowls.
- **b)** Top with the **bulgogi beef** and garnish with the **peanuts** for those who'd like them.
- **c)** Serve any remaining **lime wedges** alongside for squeezing over.

## Enjoy!