



## BEEF BIBIMBAP BOWL

with Zucchini, Carrot, and Jasmine Rice

### WHAT WE SEND (2 servings | 4 servings)

❄️ **Keep refrigerated.**

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



**Carrot \***  
(3 oz | 6 oz)



**Zucchini \***  
(1 | 2)



**Garlic**  
(4 Cloves | 8 Cloves)



**Jasmine Rice**  
(1 | 2)



**Sesame Oil**  
(1 | 2)



**Soy Sauce**  
(3 | 6)  
*Contains soy*



**Sriracha**  
(2 | 4)



**Ground Beef \***  
(1 | 2)

### WHAT YOU'LL NEED

**Vegetable Oil**  
(1 TBSP | 2 TBSP)

**Butter**  
(1 TBSP | 1 TBSP)  
*Contains milk*

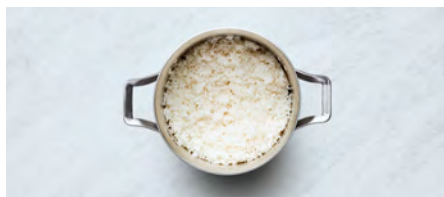
**Sugar**  
(2½ tsp | 5 tsp)



Want to automatically upgrade your bibimbap experience? Fry a couple of eggs in the pan you used to cook the beef. Let cook until the whites are set and the yolks are runny, then place atop your finished dish. Dig in—but not before you get a shot for the #gram!



- 1.** Wash and dry all produce. Trim, peel, and halve **carrot** lengthwise; thinly slice crosswise into half-moons. Trim and halve **zucchini** lengthwise, then slice crosswise into 1/3-inch-thick half-moons. Peel and finely chop **garlic**.



- 2.** Combine **rice**, **1 1/4 cups water** (**2 1/4 cups for 4 servings**), and a large pinch of **salt** in a small pot. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-20 minutes. Keep covered off heat until ready to serve.



- 3.** Meanwhile, heat a **large drizzle of oil** in a large pan over high heat. Add **carrot** and **zucchini** and season with **salt** and **pepper**. Cook, stirring often, until browned and tender, 6-7 minutes. (**Reduce heat if veggies are browning too quickly!**) Transfer to a bowl and set aside.



- 4.** While veggies cook, in a small bowl, combine **sesame oil**, **1 packet soy sauce** (**2 packets for 4 servings**), **1 1/2 tsp sugar** (**1 TBSP for 4**), and as much **sriracha** as you'd like. Set aside.



- 5.** Heat pan used for veggies over medium-high heat. Add a **drizzle of oil**, **beef**, **garlic**, and a large pinch of **salt**. Cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. Add **remaining soy sauce** and **1 tsp sugar** (**2 tsp for 4 servings**); stir to combine. Taste and season with **salt** and **pepper**.



- 6.** Fluff **rice** with a fork and stir in **1 TBSP butter**, then divide between bowls. Top with **beef mixture** and **veggies**. Drizzle with **sauce**.

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