



NUTRITION *per serving* 116g carbohydrates 11g fat 21g protein 1155mg sodium | CONTAINS wheat, soy | calorie-conscious, vegetarian

 Calories
610

 Prep & Cook Time
25-35 min.

 Cook Within
7 days

 Difficulty
Easy

 Spice Level
Medium



Teriyaki Veggie Bibimbap

with bok choy, cremini mushrooms, and jasmine rice

IN YOUR BOX

- ¾ cup Jasmine Rice
- 6 oz. Cremini Mushrooms
- 1 Head of Baby Bok Choy
- 1 Red Bell Pepper
- 1 Persian Cucumber
- 1 fl. oz. Teriyaki Glaze
- 1 Tbsp. Gochujang Red Pepper Paste
- 1 fl. oz. Seasoned Rice Vinegar
- 1 tsp. Sugar
- 3 oz. Shredded Red Cabbage

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Small Pot
- Mixing Bowl

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BEFORE YOU COOK

- ☐ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ☐ Preheat oven to **450 degrees**
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- ☐ **Spice Alert! Gochujang** is a spicy and slightly sweet paste of chiles and fermented soy commonly found in Korean cuisine. Use to taste or omit from recipe to control spice.
- ☐ **Heads Up! Bok choy** is used twice. **Stems** are cooked with **mushrooms**, and **leaves** are added with other raw vegetables.

FROM THE CHEF

If a traditional bibimbap presentation is preferred, divide rice into two shallow serving bowls. Add cucumber to bowl with dressing and toss. Place on top of rice in one wedge like a pie slice. Repeat with red bell pepper, shredded red cabbage, and bok choy leaves. Place cooked vegetables on their own wedges. Classic bibimbap!

Did you know...

This dish being called bibimbap is a relatively recent development. Before the 20th century, it was called goldongban. It was served on the eve of the lunar new year, mixing all the house's leftovers in a bowl to eat before the new year began.



Cook the Rice

Bring a small pot with **rice** and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook until tender, 18-20 minutes. Remove from burner and set aside covered. While rice cooks, prepare ingredients.



Prepare the Ingredients

Quarter **mushrooms**. Remove any discolored outer leaves from **bok choy**. Trim end and remove leaves. Cut stems into 1" lengths at an angle and coarsely chop leaves. Stem, seed, and slice **red bell pepper** into thin strips. Trim **cucumber** and cut into thin ovals on an angle.



Roast the Vegetables

Stir together **teriyaki glaze**, **gochujang** (to taste), and 1 Tbsp. **olive oil** in a large mixing bowl. Add **mushrooms** and **bok choy stems** and use your hands to coat. Place vegetables on prepared baking sheet and spread into a single layer. Roast until slightly charred, 14-16 minutes. Reserve bowl and excess **glaze**; no need to wipe clean. While vegetables roast, make dressing.



Make the Dressing

Stir together **rice wine vinegar**, **sugar**, 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in reserved mixing bowl with **glaze**.



Dress the Remaining Vegetables

When vegetables have 5 minutes left to roast, add **red bell pepper**, **cucumber**, **shredded red cabbage**, and **bok choy leaves** to bowl with **dressing** and toss to coat. *Dressing the vegetables later will prevent them from getting soggy.*



Plate the Dish

Place **rice** in a bowl and top with **dressed vegetables**. Top with **roasted vegetables** and serve.