

for the
little onesFried Rice with Beef
& Scrambled egg

Beef BiBiMBaP



25 Minutes



2 Servings



Beef

Sweet Korean-style beef served on sticky rice with crunchy vegetables and sunny eggs!

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to hello@dinnertwist.com.au

FROM YOUR BOX

SUSHI RICE	150g
LEBANESE CUCUMBER	1
RED CAPSICUM	1
PEAR	1
BEEF MINCE	300g
CHIVES	1 bunch
FREE-RANGE EGGS	6-pack

FROM YOUR PANTRY

sesame oil (or other), sugar (brown or other), white wine vinegar, soy sauce

COOKING TOOLS

saucepan, frypan x 2

You can switch up this dish by serving it in lettuce cups, making fried rice or using the mince to make meatballs.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. COOK the Sticky Rice

Rinse **sushi rice**. Place in a saucepan with **325ml water**. Cover and bring to a boil. Reduce heat to medium-low. Cook, semi-covered, for 20 minutes until **rice** is tender and water is absorbed.

tip Use a rice cooker if you have one!



4. COOK the Beef

Heat a frypan with **1/2 tbsp sesame oil** over high heat. Add **beef** and cook for 5 minutes. Stir in **1 tbsp prepared sauce** and cook for a further 2 minutes. Chop and stir through **chives** (reserve some for garnish).

tip You can serve the chives as a fresh topping if you prefer.



2. Make the Sauce

Combine **1 tbsp sugar**, **1 tbsp vinegar**, **1 tbsp sesame oil** and **2 tbsp soy sauce** in a bowl and stir until the **sugar** dissolves.

tip If the sugar is not dissolving, warm the sauce slightly to help!



5. COOK the EGGS

In the meantime, heat a second frypan with **oil/butter** over medium-high heat. Crack in **2-4 eggs** (use to taste) and cook to your liking.

tip Serve the bibimbap with poached or scrambled eggs if you prefer!



3. PREPARE the TOPPINGS

Slice **cucumber**, **capsicum** and **pear**.

tip Add any favourite fresh ingredients if you like such as bean shoots, tomatoes, or cabbage!



6. FINISH AND SERVE

Divide **rice** among bowls. Top with even amounts of **beef** and **fresh toppings**. Serve with remaining **sauce**.