

FOR the
Little ONESFRIED RICE with Beef
& SCRAMBLED EGG

Beef BiBiMBaP

 25 Minutes 4 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	300g
LEBANESE CUCUMBERS	2
RED CAPSICUM	1
PEAR	1
BEEF MINCE	600g
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, large 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 **650ml 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!



2. MAKE THE SAUCE

Combine **2 tbsp sugar**, **2 tbsp vinegar**, **2 tbsp sesame oil** and **1/3 cup soy sauce** in a bowl and stir until the sugar dissolves.

tip If you struggle to dissolve the sugar, you can warm up slightly to help!



3. PREPARE THE TOPPINGS

Slice cucumbers, capsicum and pear.

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



4. COOK THE BEEF

Heat a frypan with **1 tbsp sesame oil** over high heat. Add beef and cook for 5-7 minutes. Stir in 3 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.



5. COOK THE EGGS

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

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



6. FINISH AND SERVE

Divide rice among bowls. Top with even amounts of beef and fresh toppings.