

for the  
little onesFried Rice with Beef  
& Scrambled egg

# Beef BiBiMBaP

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



25 Minutes



4 Servings



Beef

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## 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

oil/butter for cooking, 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!



### 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.



### 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!



### 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!



### 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!



### 6. FINISH AND SERVE

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