

for the
little onesFried Rice with Beef
& Scrambled egg

Beef BiBiMBaP



25 Minutes



4/6 Servings



Beef

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

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FROM YOUR BOX

	4 PERSON	6 PERSON
SUSHI RICE	300g	300g + 150g
LEBANESE CUCUMBERS	2	3
RED CAPSICUM	1	2
PEAR	1	2
BEEF MINCE	600g	600g + 300g
CHIVES	1 bunch	1 bunch
FREE-RANGE EGGS	6-pack	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.

6P – use 975ml water for the rice.



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.

6P – Combine 3 tbsp sugar, 3 tbsp vinegar, 3 tbsp sesame oil and 1/2 cup soy sauce in a bowl.



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).

6P – stir in 1/3 cup prepared sauce.



5. COOK the EGGS

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

6P – cook 6 eggs.



6. FINISH AND SERVE

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