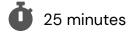




Korean Beef Steaks

with Sticky Rice

Tender beef steaks and sushi rice served with stir-fry vegetables, pickled cucumber and a Korean sesame dressing.





2 servings



Make it a bibimbap!

For a fun presentation that the kids will love, cook the vegetables separately and arrange them in a bowl (leave the cucumbers fresh). You can even add a fried egg to make a bibimbap bowl!

FROM YOUR BOX

SUSHI RICE	150g
LEBANESE CUCUMBER	1
RED CAPSICUM	1
CARROT	1
ENOKI MUSHROOMS	1 packet
BEEF STEAKS	300g
SESAME SEEDS	1 packet

FROM YOUR PANTRY

sesame oil, soy sauce, sugar (of choice), rice wine vinegar, salt, 1 garlic clove

KEY UTENSILS

large frypan with lid, saucepan with lid

NOTES

Use a non-metallic bowl to pickle the cucumber if possible.

You can slice the carrot into rounds if you prefer. The thinner you slice them the quicker they will cook.



1. COOK THE RICE

Rinse sushi rice and place in a saucepan with 1.5 x water. Bring to the boil, then reduce the heat to low. Cover and cook for 15-20 minutes, until rice is tender and water absorbed. Fluff with a fork.



2. PICKLE THE CUCUMBER

Ribbon cucumber using a vegetable peeler. Place in a bowl with 1 tbsp vinegar, 1 tsp sugar and salt (see notes). Set aside.



3. MAKE THE DRESSING

Crush 1 garlic clove. Combine with 1/2 tbsp sesame oil, 1 tbsp soy sauce, 1 tbsp vinegar, 1/2 tbsp sugar and 1 tbsp water. Set aside.



4. COOK THE VEGETABLES

Slice capsicum and carrot into batons, and trim mushrooms (see notes). Add to frypan over medium-high heat with 1 tbsp sesame oil and 1 tbsp water. Cover and cook for 5-7 minutes until tender. Remove to a plate and keep pan on heat.



5. COOK THE STEAKS

Coat steaks with 1/2 tbsp dressing. Cook in frypan for 2-4 minutes each side or until cooked to your liking. Slice for serving.



6. FINISH AND SERVE

Divide steaks, rice and vegetables among plates. Squeeze excess liquid from cucumber and use it to garnish, along with sesame seeds. Serve with dressing to taste.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



