



Product Spotlight: Ginger

Store your ginger in the freezer! Peel or scrub before you store. When needed, take out a piece and grate while still frozen, it's actually easier than grating fresh!



3 Beef Bibimbap Bowls with Rice

Sweet and salty beef mince served into bowls with rice, and finished with lightly pickled wombok and fresh vegetables.

 25 minutes

 2 servings

 Beef

8 October 2021

Little Hands!

This is a great dish to let the junior chefs in your kitchen have a turn. They can help make the sauce and prepare fresh ingredients. Then let their inner food stylist run free and design their own bowls.

FROM YOUR BOX

BASMATI RICE	150g
BABY WOMBOK CABBAGE	1/2 *
LEBANESE CUCUMBER	1
CORIANDER	1/2 packet (10g) *
CHERRY TOMATOES	1/2 bag (100g) *
FRIED SHALLOTS	1 packet (40g)
GINGER	1 piece
SPRING ONIONS	1/4 bunch *
BEEF MINCE	300g

**Ingredient also used in another recipe*

FROM YOUR PANTRY

sesame oil, salt, pepper, vinegar (red wine or other), garlic (1 clove), brown sugar, soy sauce

KEY UTENSILS

frypan, saucepan

NOTES

This step is optional, you can easily serve the cabbage fresh or add it into the mince at step 5. Use the wombok to taste. Any leftovers can be used up in a stir fry.

No beef option – beef mince is replaced with chicken mince. Cook as per recipe adding 1 tbsp of oil into the pan before cooking.



1. COOK THE RICE

Place rice in a saucepan, cover with x 1.5 amount of water. Cover with a lid, cook on lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. PICKLE THE WOMBOK

Whisk together **1 tbsp vinegar** with **1 tsp sugar, 1/2 tsp salt and pepper**. Thinly slice wombok and toss through vinegar. Leave to the side. (see notes)



3. PREPARE THE TOPPINGS

Slice cucumber, pick coriander leaves and halve cherry tomatoes. Set aside with the fried shallots.



4. MAKE THE SAUCE

Combine **1/2 tbsp sugar, 1 1/2 tbsp soy sauce, 1/2 tbsp vinegar and 1/2 tbsp sesame oil** in a small bowl. Stir until sugar dissolves.

Grate ginger, crush **1 garlic clove** and slice spring onions. Keep separate.



5. COOK THE BEEF

Heat a frypan over high heat. Add beef mince and cook for 5–6 minutes until starting to brown, breaking up with a spatula. Add prepared ginger, garlic and spring onions with half of the sauce. Cook for 2 minutes.



6. FINISH AND SERVE

Divide rice, beef and fresh toppings among bowls. Garnish with fried shallots and spoon over remaining 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**

