



Korean Beef Bibimbap

Korean beef mince bowl with sticky rice, stir-fry vegetables and a sunny fried egg.



35 minutes



2 servings



Beef

FROM YOUR BOX

SUSHI RICE	150g
ASIAN GREENS	2 bulbs
CARROT	1
BEAN SHOOTS	1 bag
FREE-RANGE EGGS	6-pack
BEEF MINCE	300g

FROM YOUR PANTRY

sesame oil, soy sauce (or tamari), pepper

NOTES

You can add extra vegetables and components to this dish to make extra serves! Add some kimchi, spring onions, mushrooms (dried mushrooms are great for this!) snow peas, capsicum, fresh cucumber or radish!

Make a simple dressing to serve with this dish using 1/2 tbsp sesame oil, 1 tbsp soy sauce, 1/2 tbsp rice wine or apple cider vinegar, 1/2 tbsp sugar and 1 crushed garlic clove. Spoon over the dish to taste.

1. COOK THE RICE

Rinse **sushi rice**. Place in a saucepan with **325ml water**. Cover and bring to a boil. Reduce heat immediately to medium-low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed.

2. COOK THE VEGETABLES

Slice **Asian greens** and cut **carrot** into batons. Heat a frypan over medium-high heat with **sesame oil**. Add Asian greens and cook until tender. Season with **soy sauce** and **pepper**. Remove to a plate and repeat with carrot and **bean shoots** separately.

TIP *You can grate or julienne the carrot and serve fresh if preferred! Cover the vegetables to keep warm until serving.*

3. COOK EGGS & BEEF

Add **sesame oil** to pan and reheat over medium-high heat. Crack in **2-4 eggs** and cook to your liking. Remove to a plate. Add **beef mince** to pan and cook, breaking down for 6-8 minutes until cooked through. Season with **soy sauce** and **pepper**.

TIP *Add some crushed garlic to the beef mince. For a spicy and more authentic flavour you can add gochujang or chilli paste.*

4. FINISH AND SERVE

Assemble bowls with rice topped with even piles of vegetables, fried egg and beef mince to serve.

TIP *Garnish the dish with some toasted sesame seeds, sliced spring onions or some dried chilli flakes if you have some!*

This recipe has simplified instructions to help lower your meal cost.