



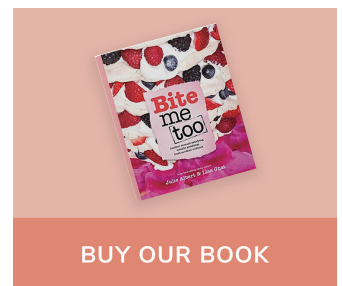
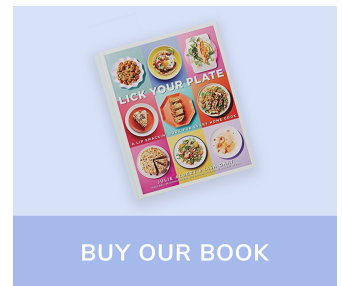
easy homemade bibimbap

We love Bibimbap, the Korean meal-in-a-bowl and are excited we can now easily enjoy it from the comfort of our kitchen! Tender and tasty marinated beef, along with sautéed spinach and super flavorful gochujang sauce, top rice, making this a hearty and healthy meal

SERVES: 2



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ingredients

- ½ lb rib eye beef, cut into thin 2-inch long strips
- 1 tbsp soy sauce
- 1 tbsp sesame oil
- 2 tsp rice wine vinegar
- 2 tsp sugar
- 1 tsp grated fresh ginger
- 1 garlic clove, minced

Sautéed Spinach

- 8 oz fresh baby spinach
- 1 tsp olive oil
- 1 tsp soy sauce
- ½ tsp sesame seeds

Bibimbap Sauce

- ¼ cup Korean red chili pepper paste (gochujang)
- 3 tbsp honey
- 1 tbsp corn syrup
- 1 tbsp sesame oil
- 1 tbsp rice wine vinegar
- 1 tsp soy sauce

Fried Egg

- 1 tsp olive oil
- 2 eggs
- Pickled vegetables, suggestions include radishes, carrots, cucumbers, zucchini, ginger
- 3 cups cooked, short grain rice
- Sesame seeds, for garnish

directions

1. In a glass bowl, marinate beef with soy sauce, sesame oil, rice wine vinegar, sugar, ginger, and garlic for 30 minutes. Once marinated, heat a large skillet over high heat and cook for 3-4 minutes until just cooked. Set aside.
2. In a separate skillet, sauté baby spinach in olive oil for 1 minute to wilt. When cool enough to handle, squeeze out any excess liquid. Toss in a bowl with soy sauce and sesame seeds.
3. For the sauce, in a medium bowl whisk the gochujang, honey, corn syrup, sesame oil, rice wine vinegar, and soy sauce. Mix thoroughly and set aside.
4. To cook the eggs, in a medium skillet, heat olive oil over medium-low heat and fry eggs until whites are firm and yellow is still runny about 3-4 minutes.
5. To assemble, divide the rice between the 2 bowls. Arranging in sections, top with beef, pickled vegetables and spinach, drizzling sauce over top. Finish with the fried egg and sprinkle of sesame seeds.

