



Korean Beef Bulgogi Rice Bowl

with Snow Peas & Kimchi Vinaigrette



30min



2 Servings

Bulgogi is a traditional Korean-style BBQ, featuring super flavorful, marinated beef. Our version combines the same sweet and savory flavors, but is served rice bowl style! The base of rice is topped with grass-fed ground beef and crisp snow peas, all tied together with a generous drizzle of kimchi-vinaigrette and a shower of toasted sesame seeds and fresh scallions.

What we send

- 5 oz sushi rice
- garlic
- 1 oz fresh ginger
- 1 oz scallions
- 4 oz snow peas
- 1 oz kimchi paste
- 2 oz tamari soy sauce ⁶
- ¼ oz pkt toasted sesame seeds ¹¹
- 10 oz pkg grass-fed ground beef

What you need

- kosher salt & ground pepper
- sugar
- apple cider vinegar (or white wine vinegar)
- neutral oil

Tools

- small saucepan
- medium skillet

Allergens

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 41g, Carbs 82g, Protein 37g



1. Cook rice

In a small saucepan, combine **rice**, **1 cup water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



4. Cook snow peas

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **snow peas** and cook until tender and browned in spots, 2-3 minutes.

Transfer to a heatproof bowl, then toss with **some of the sesame seeds**. Cover to keep warm. Return skillet to stovetop.



2. Prep ingredients

Finely chop **1 teaspoon garlic**.

Peel and finely chop **half of the ginger**.

Trim **half of the scallions**, then thinly slice (save rest for own use). Trim ends from **snow peas**.



5. Brown beef

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chopped ginger and garlic** and **half of the sliced scallions**; cook, stirring occasionally, until fragrant, about 30 seconds.

Add **beef** and cook, breaking meat up into smaller pieces, until browned and cooked through, about 5 minutes. Carefully spoon off **nearly all of the fat**.



3. Make sauces

In a small bowl, stir to combine **1 teaspoon each of kimchi paste and sugar** with **2 teaspoons vinegar**. Whisk in **1 tablespoon oil**; season **kimchi vinaigrette** to taste with **salt and pepper**.

In a second small bowl, whisk together **tamari**, **½ cup water**, **2 tablespoons sugar**, and **½ teaspoon kimchi paste** until sugar dissolves.



6. Finish & serve

Spoon **tamari sauce** over **beef**. Cook, stirring, until liquid has been reduced by **⅔**, about 5 minutes. Fluff **rice** with a fork. Drizzle **beef bulgogi rice bowl** with **some of the kimchi vinaigrette** and pass the **remaining vinaigrette, sliced scallions, and sesame seeds** at the table. Enjoy!