



Fast! Beef Bibimbap with Shiitake Mushrooms

& a Fried Egg on top



ca. 20min



2 Servings

Is it possible to get dinner on the table in 20 minutes without sacrificing flavor? Yes! The trick to a speedy weeknight meal is working smarter not harder. Here we put sushi rice and quick-cooking beef strips to work. Flavor-packed ingredients like gochujang, a spicy Korean red chili paste, umami-rich shiitake mushrooms, spinach, and sesame seeds add layers of complexity to this seemingly simple bowl.

What we send

- 5 oz sushi rice
- garlic
- 10 oz pkg beef strips
- ½ oz tamari soy sauce ⁶
- 1 oz gochujang ⁶
- 2 (2 oz) shiitake mushrooms
- 5 oz baby spinach
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- sugar
- apple cider vinegar (or white wine vinegar)
- neutral oil
- kosher salt & ground pepper
- 2 large eggs ³

Tools

- small saucepan
- medium nonstick skillet

Allergens

Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 41g, Carbs 77g, Protein 36g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



4. Sauté spinach & mushrooms

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **mushrooms** and cook, stirring occasionally, until browned and tender, 2-3 minutes. Season with **salt** and **pepper**. Add **spinach** and **remaining garlic**; cook, stirring, until spinach is wilted, about 1 minute. Stir in **half of the sesame seeds**. Transfer to a bowl and cover to keep warm until ready to serve.



2. Marinate beef

Finely chop **1 teaspoon garlic**.

In a medium bowl, stir to combine **beef, 2 teaspoons tamari, 1 teaspoon each of sugar, vinegar, and oil**, and **½ teaspoon each of the chopped garlic and gochujang**. Set aside to marinate at room temperature until step 4.



5. Cook beef

Heat **2 teaspoons oil** in same skillet over high. Add **beef and any marinade**. Cook, stirring occasionally, until liquid is evaporated and beef is browned and cooked through, about 6 minutes. Stir in **1 tablespoon of the gochujang sauce**. Transfer beef to a bowl. Wipe out skillet.



3. Prep mushrooms & sauce

Remove and discard stems from **mushrooms**, then thinly slice caps.

In a small bowl, stir to combine **remaining gochujang and tamari, 1 tablespoon water**, and **2 teaspoons sugar**. Set gochujang sauce aside until step 4.



6. Fry eggs & serve

Heat **2 tablespoons oil** in same skillet over high. Crack in **2 large eggs**; season with **salt** and **pepper**. Cook until edges begin to brown, about 1 minute. Cover and cook until whites are set but yolks are still runny.

Serve **rice** in bowls topped with **beef, spinach and mushrooms**, and **eggs**. Garnish with **remaining gochujang sauce** and **sesame seeds**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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