



Summer Big Batch: Korean BBQ Platter

with Rice, Lettuce & Ssamjang Sauce



1h



2 Servings

There's no better way to ring in the summer than a BBQ feast—Korean BBQ that is! This big batch recipe has extra servings so you can celebrate the summer in style. Serve up marinated beef and pork with ssamjang, a spicy sauce with complex flavors thanks to miso paste and gochujang. Alongside are sesame-dressed scallions, rice, and lettuce leaves for quick wrap assembly! (2p-plan serves 4; 4p-plan serves 8)

What we send

- 1 yellow onion
- 10 oz pkg pork strips
- ½ lb pkg ready to heat shredded beef ^{1,6}
- 3 (1.8 oz) yakiniku ^{1,6,11}
- 2 (½ oz) toasted sesame oil ¹¹
- 2 (1 oz) gochujang ⁶
- 5 oz sushi rice
- 1 head bibb lettuce
- 5 scallions
- garlic
- 2 (0.63 oz) miso paste ⁶
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- sugar
- white wine vinegar (or apple cider vinegar) ¹⁷
- neutral oil
- kosher salt & ground pepper

Tools

- small saucepan
- microplane or grater
- medium nonstick skillet

Allergens

Wheat (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 590kcal, Fat 23g, Carbs 73g, Protein 28g



1. Marinate beef & pork

Thinly slice **onion**. Pat **pork** dry. Shred **beef** into bite-sized pieces.

In a medium bowl, whisk together **yakiniku sauce**, **1½ tablespoons sugar**, and **1 teaspoon sesame oil**. Transfer half to a second medium bowl; toss with beef and half the onions.

Whisk **half the gochujang** into remaining sauce. Add pork and remaining onions. Continue recipe or marinate overnight.



4. Make ssamjang & dressing

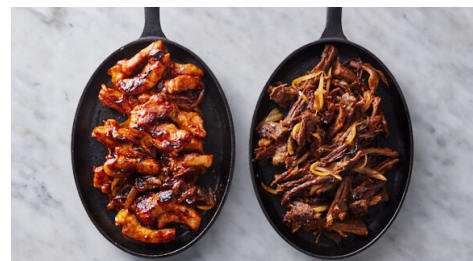
Into a small bowl, finely grate **1 medium garlic clove**. Stir in **miso**, **chopped scallion white**, **remaining gochujang**, **2 teaspoons each of sesame oil and sugar**, and **1 teaspoon water**.

Transfer **1 teaspoon of the ssamjang** to a second small bowl. Whisk in **remaining sesame oil**, **1 tablespoon vinegar**, and **1 teaspoon sugar**. Reserve **dressing** for step 6.



2. Cook rice

In a fine mesh sieve, rinse **rice** until water runs clear. Add to a small saucepan with **1¼ cups water**. 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.



5. Cook beef & pork

Heat **1 tablespoon neutral oil** in a medium nonstick skillet over high. Add **beef mixture**; cook, stirring occasionally, until beef is browned in spots and onions are tender, 3-4 minutes. Season to taste. Transfer to a plate; wipe out skillet.

Heat **1 tablespoon oil** over high; add **pork mixture**. Stir occasionally until browned in spots and cooked through, 3-4 minutes. Season to taste.



3. Prep lettuce & scallions

Pick **lettuce leaves** from stem; rinse under cool water, then pat dry. Wrap in a damp towel and set aside until ready to serve.

Trim **scallions**. Finely chop **1 scallion white**. Thinly slice remaining scallions lengthwise. Soak sliced scallions in a bowl of **ice water** for 10 minutes to curl up, then drain.






6. Finish & serve

Toss **sliced scallions** with **sesame dressing**; season to taste with **salt** and **pepper**. Garnish **beef**, **pork**, and **scallions** with **sesame seeds**.

Serve **BBQ beef and pork platter** with **ssamjang**, **scallions**, **rice**, and **lettuce** for wrapping. Enjoy!

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

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