



## Peak Season! Beef Bulgogi Sloppy Joe

with Brussels Sprouts Slaw



ca. 20min



2 Servings

We've given an American classic, sloppy Joe's, a Korean twist—and the result is completely delicious. Here we brown grass-fed ground beef with onions and stir a yakiniku sauce, tamari, and sesame oil into the mix. The sauce has just enough sugar to caramelize a bit as it cooks, imparting a sweet umami flavor. We serve our sloppy Joe on top of toasted brioche buns with a tangy shaved Brussel sprouts and carrot slaw.

## What we send

- garlic
- ½ lb Brussels sprouts
- 1 carrot
- ½ oz tamari soy sauce <sup>1</sup>
- ½ oz toasted sesame oil <sup>2</sup>
- 1 yellow onion
- 10 oz pkg grass-fed ground beef
- 2 (1.8 oz) yakiniku <sup>2,1,3</sup>
- 1 oz salted peanuts <sup>4</sup>
- 2 potato buns <sup>5,2,3</sup>

## What you need

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

## Tools

- box grater
- medium skillet

## Cooking tip

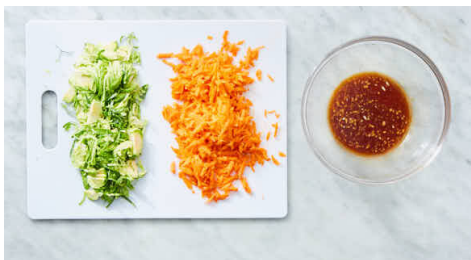
It's peak season for Brussels sprouts, which means they're at their most delicious!

## Allergens

Soy (1), Sesame (2), Wheat (3), Peanuts (4), Milk (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 880kcal, Fat 44g, Carbs 71g, Protein 44g



### 1. Prep slaw ingredients

Finely chop **½ teaspoon garlic**. Trim **Brussels sprouts** and remove any outer leaves, if necessary; halve and thinly slice crosswise. Scrub **carrot**, then coarsely grate.

In a medium bowl, whisk to combine **garlic, tamari, 1 tablespoon each of sugar and water, and 1 teaspoon each of sesame oil and vinegar**.



### 2. Brown beef

Add **Brussels sprouts and carrots** to bowl with **dressing**; toss to combine. Season to taste with **salt and pepper**.

Halve and thinly slice **all of the onion**.

Heat **2 tablespoons neutral oil** in a medium skillet over high until shimmering. Add **beef** in a single layer; cook, without stirring, until beef is browned on bottom but still slightly pink on top, 2-3 minutes.



### 3. Cook onions

Add **onions** to skillet with **beef** and use a spoon to break up any large pieces of meat. Cover and cook, stirring occasionally, until onions are softened and just starting to brown, and beef is cooked through, 2-4 minutes.



### 4. Make sauce

To skillet with **beef and onions**, add **all of the yakiniku sauce** and **3 tablespoons water**. Cook, scraping up any browned bits from bottom of skillet, until sauce is reduced to a thick glaze, 1-3 minutes. Stir in **1 teaspoon each of sesame oil and sugar**. Season to taste with **salt and pepper**.



### 5. Toast buns & finish

Preheat broiler with a rack in the top position. Broil **buns**, cut side up, on top oven rack until lightly golden brown, 1-3 minutes (watch closely as broilers vary).

Coarsely chop **peanuts**, if desired, and mix into **slaw**. Serve **beef and onions** on **toasted buns** with **slaw** on the side.



### 6. Serve

Enjoy!