

DINNERLY



Korean Beef Rice Bowl with Gochujang & a Perfect Fried Egg



30-40min



2 Servings

Ever gaze at a beautiful bowl of white rice and imagine the endless possibilities? Okay, maybe that's just an us thing. This time, we explored big, bold Korean flavors with marinated beef, sautéed carrots and spinach, and a crispy fried egg. Top it all off with a spicy sauce made with gochujang, a savory and sweet fermented chili paste that packs a serious flavor punch. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb pkg beef strips
- 1 oz gochujang ³
- 1 bag carrots
- 5 oz baby spinach
- ¼ oz pkt toasted sesame seeds ²

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- sugar
- white wine vinegar (or apple cider vinegar) ⁴
- neutral oil
- 2 large eggs ¹

TOOLS

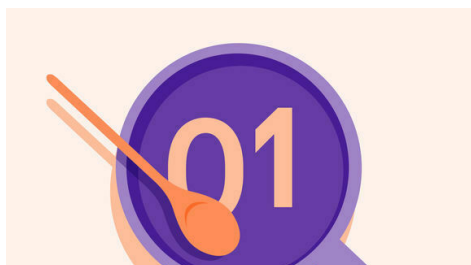
- small saucepan
- medium nonstick skillet

ALLERGENS

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

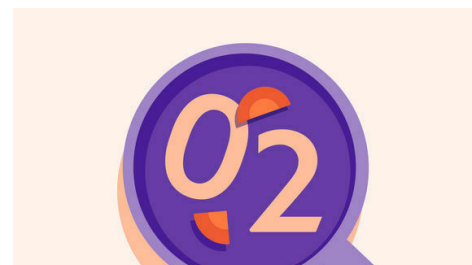
NUTRITION PER SERVING

Calories 740kcal, Fat 32g, Carbs 78g, Protein 32g



1. Cook rice

Place **rice** in a small saucepan with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

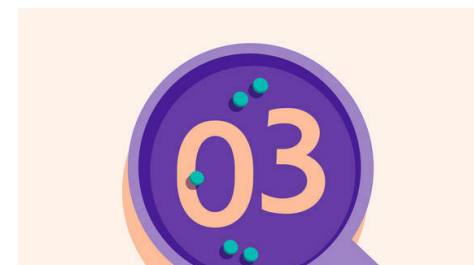


2. Prep ingredients

Finely chop **1 teaspoon garlic**. In a medium bowl, combine **beef**, **1 teaspoon each of sugar, vinegar and oil**, and **½ teaspoon each of chopped garlic and gochujang**. Set aside until step 4.

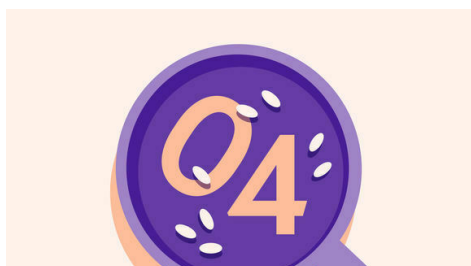
Halve **carrot** lengthwise, then cut into thin half-moons.

In a small bowl, combine **remaining gochujang**, **1 tablespoon water**, **2 teaspoons sugar**, and **1 teaspoon vinegar**.



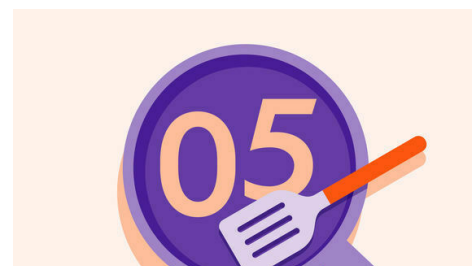
3. Cook vegetables

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **carrots** and **a pinch each of salt and pepper**; cook, stirring occasionally, until browned and just tender, 3–5 minutes. Add **spinach** and **remaining chopped garlic**. Cook, stirring, until wilted, about 1 minute. Transfer to a plate. Cover to keep warm.



4. Cook beef

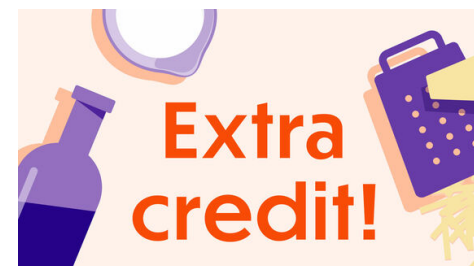
Heat **1 tablespoon oil** in same skillet over high. Add **beef** and **any marinade** from bowl. Cook without stirring until liquid is evaporated and meat is well browned on the bottom, 2–3 minutes. Stir and cook until just cooked through, 2–3 minutes more. Transfer to plate with **veggies**. Wipe out skillet.



5. Cook egg & 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 and whites are just set, 1 minute. Cover skillet; cook 1 minute more, or until edges are crispy and yolks still runny.

Serve **rice** topped with **beef**, **veggies**, and **eggs**. Drizzle with **sauce** and sprinkle with **sesame seeds**. Enjoy!



6. Add some heat

If you're like us and like to add spice to (all) your food, drizzle some sriracha over top or add some crushed red pepper flakes when cooking the vegetables.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**