



## 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 <sup>2</sup>
- 1 oz gochujang <sup>2</sup>
- 2 (2 oz) shiitake mushrooms
- 5 oz baby spinach
- ¼ oz pkt toasted sesame seeds <sup>3</sup>

## What you need

- sugar
- apple cider vinegar (or white wine vinegar)
- neutral oil
- kosher salt & ground pepper
- 2 large eggs <sup>1</sup>

## Tools

- small saucepan
- medium nonstick skillet

## Allergens

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

## Nutrition per serving

Calories 710kcal, Fat 27g, Carbs 78g, Protein 37g



### 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!