



## Take-Out Style: Beef Bulgogi Rice Bowl

with Snow Peas & Kimchi Vinaigrette



30min



2 Servings

Bulgogi is a traditional Korean-style BBQ, featuring super flavorful, marinated beef. Our version combines the same sweet and savory flavors, but is served rice bowl style! The base of rice is topped with grass-fed ground beef and crisp snow peas, all tied together with a generous drizzle of kimchi-vinaigrette and a shower of toasted sesame seeds and fresh scallions.



## What we send

- 5 oz sushi rice
- garlic
- 1 oz fresh ginger (use half)
- 1 bunch scallions (use half)
- 6 oz snow peas
- 1 oz kimchi paste (use 1½ tsp)
- 2 oz tamari soy sauce <sup>6</sup>
- 1 (¼ oz) pkt toasted sesame seeds <sup>11</sup>
- 10 oz grass-fed ground beef

## What you need

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

## Tools

- small saucepan
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 970kcal, Fat 48g, Carbs 85g, Protein 35g



### 1. Cook rice

In a small saucepan, combine **rice**, **1 cup water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



### 4. Cook snow peas

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **snow peas** and cook until tender and browned in spots, about 2-3 minutes. Transfer to heatproof bowl, then toss with **some of the sesame seeds**. Cover to keep warm. Return skillet to stovetop.



### 2. Prep ingredients

Finely chop **1 teaspoon garlic**. Peel and finely chop **half of the ginger**. Trim **half of the scallions**, then thinly slice. Trim ends from **snow peas**.



### 5. Brown beef

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chopped ginger and garlic** and **half of the sliced scallions**; cook, stirring, until fragrant, about 30 seconds. Add **beef** and cook, breaking meat up into smaller pieces with a spoon, until browned and cooked through, about 5 minutes. Carefully spoon off nearly all of the fat.



### 3. Make sauces

In a small bowl, stir to combine **1 teaspoon each of kimchi paste and sugar** with **2 teaspoons vinegar**. Whisk in **1 tablespoon oil**; season **kimchi vinaigrette** to taste with **salt and pepper**. In a second small bowl, whisk together **tamari**, **2 tablespoons sugar**, **½ teaspoon kimchi paste**, and **½ cup water** until sugar dissolves.



### 6. Finish & serve

Spoon **tamari sauce** over **beef**. Cook, stirring, until liquid has been reduced by ⅔, about 5 minutes. Fluff **rice** with a fork. Drizzle with **some of the kimchi vinaigrette** and pass the **remaining vinaigrette, sliced scallions, and sesame seeds** at the table. Enjoy!