



Bulgogi Steak Sandwich

with Kimchi Mayo & Celery-Apple Slaw



20-30min



2 Servings

Bulgogi is Korean-style BBQ, featuring super flavorful, marinated beef. This version combines the same sweet and savory flavors with a fun, easy to eat twist—we serve it on ciabatta, sandwich-style. The rolls are the perfect base for thinly sliced, pan-roasted steak and soak up the savory, caramelized drippings. Topped with homemade kimchi mayonnaise and cooling apple-celery slaw for a sweet crunch to balance out the heat.

What we send

- 1 apple
- 2 oz celery
- 2 oz mayonnaise ^{3,6}
- 1 oz kimchi paste
- 10 oz sirloin steaks
- 1.8 oz stir-fry sauce ^{1,6}
- ¼ oz fresh cilantro
- 2 ciabatta rolls ¹

What you need

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

Tools

- medium skillet

Allergens

Wheat (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 51g, Carbs 66g, Proteins 41g



1. Prep ingredients

Quarter **apple**, discarding core, then cut crosswise into thin matchsticks. Trim **celery**, then thinly slice on an angle.



2. Make slaw

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **a generous pinch of sugar**. Add **apples** and **celery** to **dressing** and toss to coat. Season to taste with **salt** and **pepper**.



3. Make kimchi mayo

In a small bowl, stir to combine **mayonnaise** and **1 tablespoon kimchi paste** (or more, depending on heat preference). Season to taste with **salt** and **pepper**.



4. Cook steaks

Pat **steaks** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned on one side, 2-3 minutes.



5. Make sauce

Flip **steaks**, then pour off any excess oil. Carefully add **stir-fry sauce** and **¼ cup water** (it may spatter!). Bring to a simmer and continue to cook steaks, basting with sauce. Cook until steaks are browned all over and medium-rare, and sauce is thickened, 2-3 minutes more. Transfer to a cutting board to rest.



6. Toast rolls & serve

Coarsely chop **cilantro leaves and stems**, then stir into **slaw**. Split **rolls**, then toast in toaster oven or under the broiler until golden brown. Thinly slice **steaks**. Spread **kimchi mayo** on **rolls** and top with **sliced steak**, **pan sauce**, and **some of the apple-celery slaw**. Serve **bulgogi steak sandwich** with **remaining slaw** on the side. Enjoy!