Korean Bulgogi Beef with Rice & Stir-Fried Vegetables

Servings: 4

Prep Time: 15 minutes
Marinating Time: 2-12 hours
Cook Time: 10-15 minutes

Ingredients

For the Bulgogi Beef:
850g beef ribeye, sirloin, or flank steak, very thinly sliced
150g Korean Bulgogi Sauce (15-20% of meat weight)
1 tsp sesame oil (optional)
1 tsp sesame seeds & spring onions for garnish

For the Sides:
250 g jasmine or sticky rice
1 small carrot, julienned
1 small zucchini, sliced
Half bell pepper, sliced
1 clove garlic, minced
1 tsp soy sauce (for stir-fry)
1 tsp vegetable oil

Method

	Ingredients	**%**	**Example Batch (g)**
1	KOREAN BBQ SAUCE 3KG PAIL, SJ# MM12642	15.0%	1,500
2	BEEF STRIPS	85.0%	8,500
		100%	**10,000**
1	Cover the meat evenly with the sauce. Place in a sealed container or zip bag and refrigerate for at least 2 hours, up to 12 hours.		

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at **www.scobiesdirect.com**

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