

## 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

- |   |                                        |             |               |
|---|----------------------------------------|-------------|---------------|
| 1 | KOREAN BBQ SAUCE 3KG PAIL, SJ# MM12642 | 15.0%       | 1,500         |
| 2 | BEEF STRIPS                            | 85.0%       | 8,500         |
|   |                                        | <b>100%</b> | <b>10,000</b> |

%	Example Batch (g)
15.0%	1,500
85.0%	8,500
<b>100%</b>	<b>10,000</b>

- 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](http://www.scobiesdirect.com)

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