

## 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

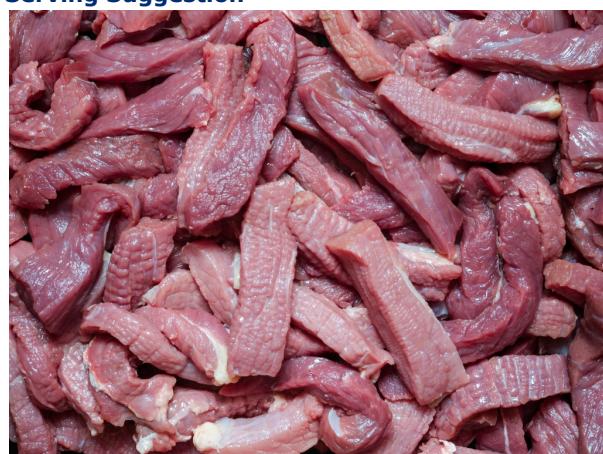
#### Ingredients

1 KOREAN BBQ SAUCE 3KG PAIL, SJ# MM12642  
2 BEEF STRIPS

	%	Example Batch (g)
1	15.0%	1,500
2	85.0%	8,500
	<b>100%</b>	<b>10,000</b>

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

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