



Beef Bibimbap

Glossary

Bibimbap: Bibimbap, or "mixed rice" in Korean, is a traditional dish usually meant to incorporate leftovers. Rice is served in a hot pot to create a crust, and topped with individually prepared meats and/or vegetables.

Cooking Tip

When finishing the rice, press it down into the pan before cooking to allow a golden crust to form-- the best part!

Be sure to read through the entire recipe before you begin cooking. Trust us-- you'll be glad you did!

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USDA recommends cooking beef to 145° F.



servings



40-50 minutes



730 calories per serving





Ingredients

- ¾ cup sushi rice
- ¼ cup soy sauce (gluten-free)
- 2 tablespoons sesame oil, divided
- 2 tablespoons rice wine vinegar
- 2 tablespoons dark brown sugar
- 10 ounces flank steak
- 1 clove garlic
- ½ English cucumber
- 1½ cups baby spinach
- ½ cup bean sprouts
- 6 ounces cremini mushrooms
- ½ tablespoon Sriracha (optional)

What You Need At Home

small pot with lid
large resealable plastic bag
medium pan
medium nonstick pan

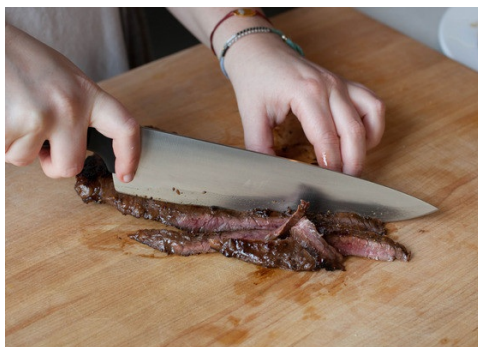
- 1 tablespoon canola oil
- 1¼ cups water
- 2 eggs
- kosher salt
- black pepper

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1. Cook Rice

In a small pot, bring sushi rice, 1¼ cups water, and a pinch salt to a boil over high heat. Stir once, cover, reduce heat to low, and cook for 12 minutes. Remove pot from heat and allow to stand, still covered, for 10 minutes. Uncover, fluff with a fork, and set aside.



4. Cook Steak

Place pan from mushrooms over medium-high heat. Remove steak from marinade, allowing excess to drip off, and season both sides with salt. When pan is just smoking, add steak and sear until browned on outside and medium rare, about 2 minutes per side. Remove from pan, allow to rest for 5 minutes, then thinly slice against the grain.



2. Prepare Ingredients

Meanwhile, combine soy sauce, half of sesame oil, rice wine vinegar, and dark brown sugar in a large resealable plastic bag. Rinse steak and pat dry with paper towel. Add to bag and shake to coat. Set aside to marinate at room temperature for 15 minutes. Mince garlic. Rinse cucumber, thinly slice, and place in a small bowl. Sprinkle over salt and set aside. Rinse spinach and bean sprouts and pat dry.



5. Fry Eggs

Meanwhile, heat 1 tablespoon canola oil in a medium nonstick pan over medium heat. When oil is shimmering, carefully crack eggs into pan. Season with salt and pepper. Cook without moving until whites are set but yolks are still runny, 2-3 minutes. Transfer to a plate and set aside.



3. Cook Mushrooms

Wipe mushrooms clean with a damp paper towel and cut into ¼-inch slices. Heat a medium pan over medium-high heat. When pan is just smoking, add mushrooms and season with salt. Cook until browned, 2 minutes. Reduce heat to medium and continue to cook, stirring, until softened, 6 minutes. Add garlic and spinach and cook until spinach is wilted, 2 minutes. Remove ingredients from pan and set aside.



6. Assemble Bibimbap

Add remaining sesame oil to pan from steak over medium-high heat. When oil is shimmering, add rice in a single layer. Cook without moving until rice is golden on bottom, about 5 minutes. Remove from heat and top with sliced steak, cucumber, mushrooms, spinach, bean sprouts, and fried eggs. Serve family-style with Sriracha alongside, if desired.