KOREAN

Bibimbap with Gochujang Beef

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	4	40 min	25 min	Stir-fry	Flank steak

Ingredients

- 400 g (14 oz) flank steak, sliced thin
- 4 portions cooked short-grain rice, about 800 g (6 cups)
- 4 eggs
- 200 g (7 oz) spinach
- 2 carrots, cut into matchsticks
- 1 zucchini, cut into matchsticks
- 150 g (5 oz) shiitake or button mushrooms, sliced
- 100 g (1½ cups) bean sprouts
- 3 tbsp vegetable oil
- 2 tsp toasted sesame oil, plus more to serve
- Salt

BEEF MARINADE

- 1 tbsp gochujang
- 1 tbsp soy sauce
- 2 tsp sugar
- 2 cloves garlic, minced
- 1 tsp sesame oil

SAUCE

- 3 tbsp gochujang
- 1 tbsp sesame oil
- 1 tbsp rice vinegar
- 2 tsp sugar
- 1 tbsp water

Steps

1. Slice the beef against the grain, then mix with the marinade ingredients and marinate for 20 minutes.
2. Stir together the sauce ingredients.
3. Blanch the spinach for 30 seconds, squeeze dry, and dress with 1 tsp sesame oil and a pinch of salt. Blanch the bean sprouts 2 minutes and dress the same way.
4. Heat 1 tbsp vegetable oil in a skillet over medium-high heat. Cook the carrot, zucchini and mushrooms separately, each for 2 to 3 minutes with a pinch of salt, until just tender.
5. Heat the same pan over high heat with 1 tbsp oil. Stir-fry the beef in a single layer for 2 to 3 minutes, until browned and caramelised at the edges.
6. Fry the eggs in the last of the oil over medium heat for 2 to 3 minutes, until the whites are set but the yolks run.
7. Divide the rice among bowls. Arrange the vegetables and beef in sections on top and crown with an egg.
8. Serve with the sauce and sesame oil on the side. Mix everything together at the table.

Notes

- **Crispy rice:** press the rice into a hot oiled stone bowl or skillet for a golden crust.
- **Make ahead:** prep the vegetables and sauce up to 2 days ahead; serve at room temperature and cook the beef and eggs fresh.

- **Vegetarian:** skip the beef and add extra mushrooms.
- **Shortcut:** use leftover cold rice, which crisps better, with bagged matchstick carrots and pre-sliced mushrooms.
- **Twist:** add a handful of chopped kimchi sautéed in a little oil for a sour, funky kick.