



## Beef Bibimbap with Sautéed Mushrooms and Spinach

Total Time: 40-50 minutes    Calories per Serving: 730

Serves: 2 people

A dish originally created to incorporate leftovers, *bibimbap* means "mixed rice" in Korean. Rice is served in a hot pot, forming a crispy crust, then it's topped with meats and vegetables. This version incorporates flavorful steak with sautéed mushrooms and spinach.

USDA recommends cooking beef to 145° F.



## 1. Cook Rice and Make Marinade

In a small pot over high heat, combine **rice**, **1¼ cups water**, and a **pinch salt**. Bring to a boil, then stir once, cover pot, 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. Meanwhile, combine **soy sauce**, **rice wine vinegar**, **brown sugar**, and **½ of sesame oil** in a large shallow bowl or resealable plastic bag.



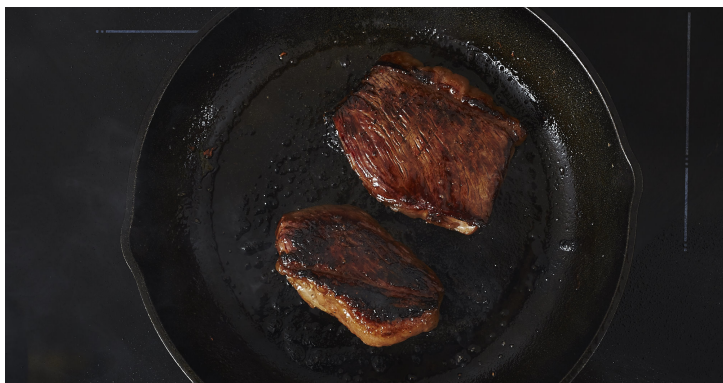
## 2. Prepare Ingredients

Pat **steak** dry with paper towel. Add to **soy marinade** and turn to coat. Set aside to marinate at room temperature for about 15 minutes. Meanwhile, mince **garlic**. Rinse **cucumber**, thinly slice crosswise, and place in a small bowl. Sprinkle over **½ teaspoon kosher salt** and set aside. Rinse **spinach**. Wipe **mushrooms** clean with a damp paper towel and cut into ¼-inch slices.



## 3. Sauté Mushrooms

Place a medium nonstick pan over medium-high heat. When pan is just smoking, add **mushrooms** and sauté, stirring, until browned, about 2 minutes. Reduce heat to medium and sauté, stirring, until softened, 4-5 minutes. Stir in **garlic** and **spinach** and cook until spinach is wilted, about 2 minutes more. Taste and add **salt** and **pepper** as needed. Transfer to a plate and set aside.



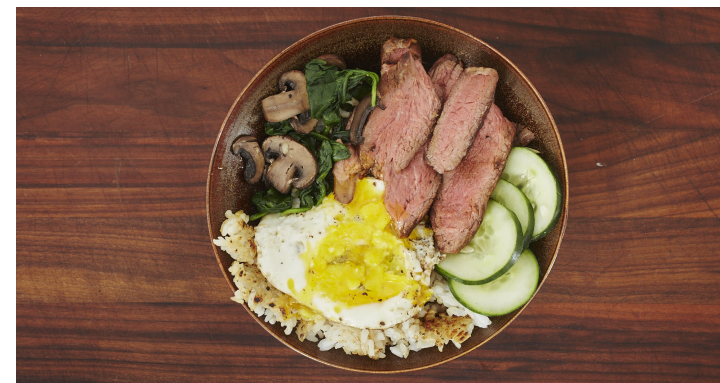
## 4. Sear Steak

Wipe pan from mushrooms clean and add **½ tablespoon canola oil** over medium-high heat. Remove **steak** from marinade, allowing excess to drip off. Season all over with **¼ teaspoon kosher salt**. When oil is shimmering, add to pan and sear until browned on outside and medium rare, about 2 minutes per side. Remove from pan and set aside to rest for about 5 minutes.






## 5. Fry Eggs and Rice

Wipe pan from steak clean. Add **1 tablespoon canola oil** over medium heat. When oil is shimmering, add **2 eggs**. Season with **salt** and **pepper**. Fry without moving until whites are set but yolks are still runny, 2-3 minutes. Transfer to a plate. Add **remaining sesame oil** to pan over medium-high heat. When oil is shimmering, add **rice** in a single layer. Cook without moving until golden on bottom, 4-5 minutes (see Recipe Tip).



## 6. Plate Bibimbap

Cut **steak** against the grain into ¼-inch slices. Serve with **fried rice**, **cucumber**, **mushrooms**, **spinach**, and **fried eggs** alongside. Enjoy with **Sriracha** for some added spice if you like.

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## Q- RECIPE TIPS

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

The rice crust that forms in the pan is the best part. Be sure to press your rice down into the pan when you're frying.

## Q- INGREDIENTS

- ¾ cup sushi rice
- 10 ounces inside round steak
- ¼ cup soy sauce (gluten-free)
- 2 tablespoons rice wine vinegar
- 2 tablespoons dark brown sugar
- 2 tablespoons sesame oil, divided
- 1 clove garlic
- ½ English cucumber
- 2 ounces baby spinach
- 6 ounces cremini mushrooms
- 2 packets Sriracha hot sauce

## Y- YOU'LL NEED

- 6" small pot with lid
- large resealable plastic bag (optional)
- 10" medium nonstick pan
- 1½ tablespoons canola oil
- 1¼ cups water
- 2 eggs
- kosher salt
- black pepper

Great food starts with great ingredients. We're proud to send you beef raised without antibiotics or added hormones.