



### Product Spotlight: Radishes


Pretty and delicious! Store radishes covered in the fridge. If they soften, trim and place them in a bowl of water in the fridge overnight.


The flavour can vary, if they are too strong - slice and place in water for 15 minutes prior to eating!



## Bulgogi Beef Steak with Rice

Tender beef steaks tossed with a sweet garlic and sesame dressing and served with rice and a pickled salad with pear and radishes.

 25 minutes

 4 servings

 Beef

31 March 2023

## Switch it up!

*Instead of making a marinade, you can season the steak with a spice of choice. Or make a herb and garlic butter to serve with the steak and rice.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	10g	48g

## FROM YOUR BOX

BASMATI RICE	300g
GARLIC CLOVE	1
RADISHES	1 bunch
PEAR	1
LEBANESE CUCUMBERS	2
BEEF STEAKS	600g
FRIED SHALLOTS	1 packet

## FROM YOUR PANTRY

salt, sesame oil, sugar (of choice), soy sauce, apple cider vinegar

## KEY UTENSILS

large frypan, saucepan

## NOTES

We used brown sugar for the marinade and to pickle the salad.



### 1. COOK THE RICE

Place rice in a saucepan, cover with **600ml water**. Bring to a boil. Cover with a lid and reduce to lowest heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 2. PREPARE THE MARINADE

Combine 1 crushed garlic clove, **2 tbsp sesame oil**, **2 tbsp soy sauce**, **1 tbsp sugar** and **1 tbsp water** in a bowl (see notes). Set aside.



### 3. PREPARE THE SALAD

Trim and slice radishes (use to taste), pear and cucumbers. Toss with **1 tbsp vinegar**, **1 tsp sugar** and a pinch of **salt**. Set aside.



### 4. COOK THE STEAK

Heat a frypan over medium-high heat. Coat steaks with 1 tbsp marinade. Cook in pan for 3-4 minutes each side or until cooked to your liking. Remove from pan to rest for 1 minute.



### 5. DRESS THE STEAK

Slice rested steaks and toss with prepared marinade.



### 6. FINISH AND SERVE

Divide rice, steak and salad among bowls. Garnish with fried shallots.



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