




### Product Spotlight: Enoki Mushrooms

Enoki mushrooms are mild in flavour, and they can be enjoyed in stir-fries, soups and stews, or raw as a garnish!



## C4 Korean Beef Steaks with Sticky Rice

Tender beef steaks and sushi rice served with stir-fry vegetables, pickled cucumber and a Korean sesame dressing.

 25 minutes

 4 servings

 Beef

6 May 2022

## Make it a bibimbap!

*For a fun presentation that the kids will love, cook the vegetables separately and arrange them in a bowl (leave the cucumbers fresh). You can even add a fried egg to make a bibimbap bowl!*

## FROM YOUR BOX

SUSHI RICE	300g
LEBANESE CUCUMBERS	2
RED CAPSICUM	1
CARROTS	2
ENOKI MUSHROOMS	1 packet
BEEF STEAKS	600g
SESAME SEEDS	1 packet

## FROM YOUR PANTRY

sesame oil, soy sauce, sugar (of choice), rice wine vinegar, salt, 1 garlic clove

## KEY UTENSILS

large frypan with lid, saucepan with lid

## NOTES

Use a non-metallic bowl to pickle the cucumbers if possible.

You can slice the carrots into rounds if you prefer. The thinner you slice them the quicker they will cook.



### 1. COOK THE RICE

Rinse sushi rice and place in a saucepan with **1.5 x water**. Bring to the boil, then reduce the heat to low. Cover and cook for 15–20 minutes, until rice is tender and water absorbed. Fluff with a fork.



### 2. PICKLE THE CUCUMBERS

Ribbon cucumbers using a vegetable peeler. Place in a bowl with **2 tbsp vinegar**, **1/2 tbsp sugar** and **salt** (see notes). Set aside.



### 3. MAKE THE DRESSING

Crush **1 garlic clove** and combine with **1 tbsp sesame oil**, **2 tbsp soy sauce**, **2 tbsp vinegar**, **1 tbsp sugar** and **2 tbsp water**. Set aside.



### 4. COOK THE VEGETABLES

Slice capsicum and carrots into batons, and trim mushrooms (see notes). Add to frypan over medium–high heat with **1 tbsp sesame oil** and **1 tbsp water**. Cover and cook for 5–7 minutes until tender. Remove to a plate and keep pan on heat.



### 5. COOK THE STEAKS

Coat steaks with **1 tbsp dressing**. Cook in frypan for 2–4 minutes each side or until cooked to your liking. Slice for serving.



### 6. FINISH AND SERVE

Divide steaks, rice and vegetables among plates. Squeeze excess liquid from cucumbers and use it to garnish, along with sesame seeds. Serve with dressing to taste.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

