

Beef Bulgogi Bowl

(Tori)



Ingredients:

- ½ cup jasmine rice
- 2 scallions
- 5 tsp white wine vinegar
- ½ tsp sugar
- 1 cucumber
- 4oz shredded carrots
- 10oz ground beef
- 1 tbsp sesame seeds
- 4oz Bulgogi Sauce
- 4 tbsp sour cream
- 1 tsp sriracha
- 2 tsp vegetable oil
- 1 tbsp butter

Directions:

- In a small pot, combine the rice, ¾ cup water, and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender (15-18mins). Trim and thinly slice scallions, separating whites from greens.
- In a medium bowl, combine half the vinegar, ½ tsp sugar, and a pinch of salt. Using a peeler, shave cucumber lengthwise into ribbons, then discard core. Toss ribbons in a bowl with vinegar mixture. Set aside, tossing occasionally.
- Heat a drizzle of oil in a large pan over medium-high heat. Add carrots and cook (1 min). Season with salt and pepper. Turn off heat; transfer to a plate.
- Heat another drizzle of oil in same pan over medium-high heat. Add scallion whites and cook (1 min). Add beef and a pinch of salt and pepper. Cook, breaking up meat until browned and cooked through (4-6 mins). Stir in half the sesame seeds and remaining vinegar. Cook 30 seconds, then stir in bulgogi sauce. Bring to a simmer, then immediately turn off heat.
- In a small bowl, combine sour cream and sriracha to taste. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt.
- Fluff rice with a fork. Stir in 1 tbsp butter. Arrange beef, carrots, and pickled cucumber on top. Drizzle crema over everything. Garnish with scallion greens and as many remaining sesame seeds as you like.