



## Korean BBQ Grain Bowl

Equipment needed: stove top, sauté pan

Yield: 1 serving

### Ingredients

- 1½ cups #618590 Brown Rice, Red Quinoa, Farro Blend
- 6 oz sliced marinated beef, sautéed
- or 4 oz tempura tofu nuggets
- 1 oz shredded carrots
- ½ oz red cabbage kimchi
- 1 oz shelled edamame, thawed
- ½ oz red bell pepper, julienne
- 1 soft-boiled egg

### Garnish

- 1 oz Ssamjang Drizzle
- ¼ oz tuxedo sesame seeds
- ½ oz scallion, sliced

### Preparation

- 1) Marinate beef with 1 oz bulgogi for 1-2 hours prior to cooking
- 2) Heat remaining 3 oz bulgogi marinade, toss in brown rice, red quinoa & farro blend to coat grains, cook for 2 minutes
- 3) Sauté marinated beef over med-high heat 2-3 minutes
- 4) Top grain bowl with cooked beef, shredded carrot, red cabbage kimchi, edamame red bell pepper, soft boiled egg, sesame seeds, scallion, and Ssamjang sauce