KIKKOMAN

Korean bibimbap

Total time **60 mins** **45 mins** preparation time **15 mins** cooking time

INGREDIENTS

3 portion(s)

300 g	king oyster mushrooms
2	red peppers, cut into fine strips
135 ml	vegetable oil
90 ml	Kikkoman Toasted Sesame Oil
200 g	baby spinach, washed and drained
150 g	mung bean sprouts
3	spring onions, cut into rings
4	garlic cloves, chopped
255 ml	Kikkoman Teriyaki BBQ Sauce Korean Style
5 tsp	roasted sesame seeds
250 g	fillet of beef
3	eggs
450 g	cooked Japanese short-grain rice
2 tbsp	gochujang (Korean chilli paste)

PREPARATION

Step 1

300 g king oyster mushrooms, cut into strips - **2** red peppers, cut into fine strips - **3 tbsp** vegetable oil - **6 tbsp** Kikkoman Teriyaki BBQ Sauce Korean Style

Fry the mushrooms and red peppers in the oil over a high heat for 3 minutes, stirring frequently. Add the Kikkoman Teriyaki BBQ Sauce Korean style and cook until everything is heated through, then transfer to a bowl.

Step 2

3 tbsp Kikkoman Toasted Sesame Oil - **200 g** baby spinach, washed and drained - **150 g** mung bean sprouts - **3** spring onions, cut into rings - **2** garlic cloves, chopped - **6 tbsp** Kikkoman Teriyaki BBQ Sauce Korean Style - **1 tsp** roasted sesame seeds

Add the Kikkoman Sesame Oil to a wok or pan, then add the baby spinach and bean sprouts. Cook for about 2 minutes. Stir in the spring onions and garlic. Add the Kikkoman Teriyaki BBQ Sauce Korean style and the sesame seeds, then transfer to a bowl.

Step 3

200 g fillet of beef, cut into strips - **5 tbsp** Kikkoman Teriyaki BBQ Sauce Korean Style - **2** garlic cloves, chopped - **2 tbsp** Kikkoman Toasted Sesame Oil - **1 tsp** roasted sesame seeds - **45 ml** vegetable oil

Marinate the beef briefly with the Kikkoman Teriyaki BBQ Sauce Korean style, garlic, Kikkoman Sesame Oil and sesame seeds. Stir-fry the beef in the oil until heated through.

Step 4

3 tbsp vegetable oil - **3** eggs

Fry the eggs in vegetable oil.

Step 5

450 g cooked Japanese short-grain rice - **2 tbsp** gochujang (Korean chilli paste) - **15 ml** Kikkoman Toasted Sesame Oil - **1 tbsp** roasted sesame seeds - **3** eggs, already fried

Divide the rice between bowls. Arrange all the fried ingredients on top of the rice. Mix the gochujang with a splash of warm water until smooth and spoon some over each fried egg. Sprinkle the bibimbap with the sesame seeds and drizzle with the Kikkoman Sesame Oil.