

MORTON & BASSETT SPICES®

Spicy Basil Beef



SAUCE

- 1 teaspoon Morton & Bassett Toasted Sesame Seeds
- 1 teaspoon Morton & Bassett Ground Ginger
- 1 teaspoon Morton & Bassett Garlic Powder
- 2 tablespoons soy sauce
- ½ teaspoon fish sauce
- 2 tablespoons brown sugar
- 1 tablespoon gochujang (chili paste)
- 1 tablespoon sesame oil

INGREDIENTS

- 1 lb ground beef
- 2 cups rice, cooked
- 1 serrano pepper, thinly sliced
- 1 shallot, thinly sliced
- ½ cup basil leaves
- 1 lime
- ¼ cup scallions, thinly sliced

Start by mixing together a sauce with all sauce ingredients: soy sauce, fish sauce, brown sugar, gochujang, sesame oil, garlic powder, ginger powder, and sesame seeds. In a large pan over medium high heat, add the ground beef and sauce. Cook until beef is thoroughly browned and sauce is well incorporated. Serve over rice and top with lime juice, basil leaves, scallions, and an extra sprinkle of sesame seeds.



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