



TABLE & TWINE



BULGOGI BEEF

Beef



Carrots



Sticky Rice



BBQ
Sauce



Garnish



- STEP 1** Heat a sauté pan over medium-high heat and add one tablespoon of your preferred cooking oil.
- STEP 2** When the pan is hot, add ginger carrots and sauté for 1-2 minutes until warm. Remove carrots from pan and set aside.
- STEP 3** In the same sauté pan used for the carrots, add one more tablespoon of your preferred cooking oil and let the pan heat back up.
- STEP 4** When the pan is hot, add bulgogi beef and sauté for 1-2 minutes or until desired doneness is reached. Add Korean BBQ sauce to sauté pan with bulgogi beef and stir until combined. Remove from heat and garnish with scallions and sesame seeds.
- STEP 5** Transfer sticky sweet rice to a microwave-safe container and microwave on high for 1-2 minutes, stirring occasionally until warm.
- STEP 6** Transfer heated rice to your preferred plate or bowl, and serve alongside finished bulgogi beef and ginger carrots. Serve immediately.