

Cheese Bulgogi Bibimbap

Recipe by **CODE Resident Enrique**

Ingredients:

1/2 cup white rice,
200g sliced beef,
2 Onions,
Small tin sweetcorn
Cheese
1 tbsp Korean red
pepper sauce
(gochujang)

Marinade:

1 tbsp of Sugar,
1 tbsp of minced garlic,
1 tbsp of Mirin,
1 tbsp of plum sauce,
1 tbsp of corn syrup,
1 tbsp of Sesame oil
4 tbsp of soy sauce



Preparation time: 20 mins



Cooking time: 35 mins

- | | |
|--|--|
| <p>1 Cook your white rice - use a rice cooker if you have one.</p> | <p>2 While waiting for the rice to cook, prepare the marinade and separate marinade into 3/4 and 1/4 portion in different bowls.</p> |
| <p>3 Marinate the sliced beef in the bowl with the 3/4 portion whilst waiting for rice to cook.</p> | <p>4 Mix the remaining 1/4 marinade with 1 tbsp of korean red pepper sauce.</p> |
| <p>5 Once the rice is cooked, mix the 1/4 marinade into the rice evenly.</p> | <p>6 Pour some oil in a frying pan and fry the marinated sliced beef with the onions until brown and slightly roasted.</p> |
| <p>7 Remove the beef once cooked and fry the rice.</p> | <p>8 Once the rice is about to dry, add corn, cheese and the fried sliced beef and close the lid and leave them until the cheese is melted. And voila, enjoy!</p> |



I  THIS RECIPE BECAUSE:

"There is no way you get could homemade Korean food as good as this in chains or restaurants unless you're in a big city like London and Manchester. The recipe seems complicated at first but once you get a hang of it, it's pretty easy to make.

Enrique

Discover more of our residents' favourite recipes