

Bulgogi Beef and Vegetables

Ingredients:

7.5 oz.
2 cloves
4 tbsp.
1 tbsp.
1 tbsp.
1 tbsp. + 2 tsp.
1 tsp.
1 lb.
2 cups
4 tbsp.
1 each
1/2 each
1 cup
1/2 tsp.

Ambrosia® Sliced Pears Drained Pureed
Garlic Minced
Ambrosia® Soy Sauce
Fresh Ginger Peeled Grated
Light Brown Sugar
Ambrosia® Sesame Oil
Crushed Red Pepper Flakes
Flank Steak Sliced Thin
Ambrosia® Jasmine Rice Prepared
Vegetable Oil
Red & Green Bell Pepper Julienne
Medium Yellow Onion Julienne
Fresh Snow Peas
Kosher Salt

Instructions:

- Whisk first 7 ingredients together in a large mixing bowl.
- Add beef to bowl. Marinate, covered, 30 minutes or up to eight hours in the refrigerator.
- Add 1 tablespoon oil to large skillet over high heat and fry vegetables in batches, using reserved oil as needed. Toss with salt and sesame oil.
- Drain the beef. In a hot pan over medium high heat, add 1 tablespoon of vegetable oil and cook the beef in batches, allowing it to brown, until cooked through.
- To serve, top rice with vegetables and bulgogi beef. Garnish with sliced green onions and sesame seeds if desired.



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