Gobble

Korean Bulgogi Beef Lettuce Cups

with Vegetable "Japchae"

Say hi to your new obsession, Korean bulgogi beef lettuce cups. Sear tender pieces of beef marinated in a delicious bulgogi sauce that's salty, sweet, nutty, and savory. Scoop it up in crisp, refreshing lettuce cups, and enjoy it alongside our delicious japchae-style vegetables.

Ingredients

- Bulgogi marinated sliced ribeye 275 cal (\$) W
- Sesame oil 15 cal
- Soy sauce 0 cal S W
- Broccoli slaw 50 cal
- Korean kogi barbecue sauce 105 cal s w ^b/₂
- Bibb lettuce 10 cal
- Toasted sesame seeds 5 cal
- Lime 10 cal

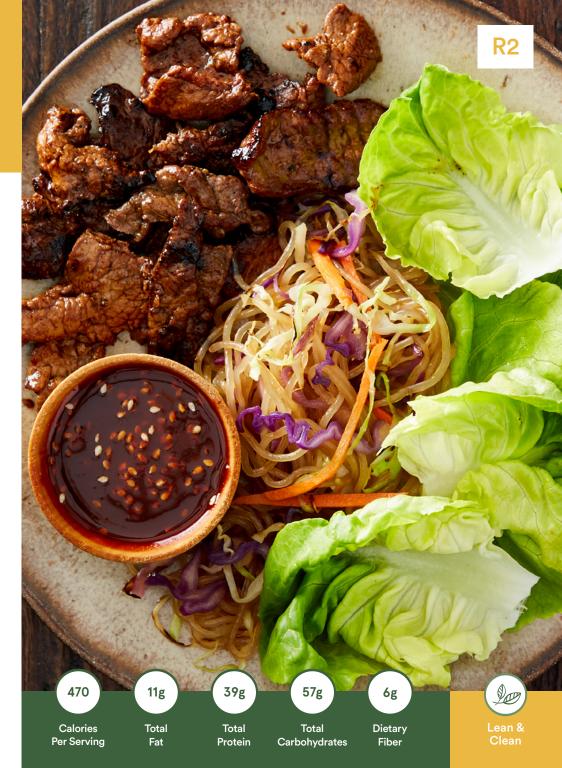
Allergens

s Soy W Wheat

Supplies to Gather

- Two nonstick saute pans (12 inches)
- Kitchen knife & cutting board
- Kitchen tongs

- \cdot Cooking spoon
- Paper towels
- Salt & pepper
- · Cooking oil



1 Let's Get Started!



Rinse your fresh produce Gently pat dry



- Trim the bottom from the **Bibb lettuce** and gently pull the leaves apart.
- · Slice the lime into wedges.



- Place a large nonstick saute pan onto the stovetop, add 1 tbsp. of cooking oil, and set the heat to <u>medium-high</u>. When the oil is hot, <u>carefully</u> add the <u>bulgogi marinated sliced ribeye</u> and use tongs to spread the beef into an even layer. Cook for 3-4 min, without stirring, to allow the beef to caramelize and brown.
- Turn the pieces of ribeye over, then cook for 2-3 additional min, or until cooked through. <u>Turn off the heat</u> and spoon the beef onto your serving plates.



- Meanwhile, place a second large nonstick saute pan onto the stovetop, add 1-2 tbsp. of cooking oil, and set the heat to <u>medium-high</u>. When the oil is hot, <u>carefully</u> add the <u>broccoli slaw</u>. Cook for 3 min, or until the vegetables are tender-crisp.
- Stir in the **sesame oil** and **soy sauce** and cook for 1 additional min. <u>Turn off the</u> <u>heat</u> and season with salt and pepper.

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• Place the vegetable japchae onto serving plates. Garnish with the **toasted sesame seeds.**



Let's Plate! 5

Serve the bulgogi beef with the Bibb lettuce leaves, and assemble lettuce cups as desired with the bulgogi beef and vegetable japchae. Drizzle the lettuce cups with the **Korean kogi barbecue sauce** and a squeeze of lime juice.

Please Note: When adding ingredients to a hot pan always be careful of any oil splatter. Cooking times may vary due to different appliances and temperatures.