

# Klasik Bibimbap

Authentic Korean bibimbap recipe with marinated vegetables, beef, and fried egg over rice. Traditional gochujang sauce included. 45-minute prep time.

45

HAZIRLIK DK

15

PIRME DK

60

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

## Klasik Bibimbap

## Malzemeler

- 1 cucumber
- 1 spinach
- 2 carrot
- 6 clove garlic
- 4 egg
- 4 cup rice
- 1 lb steak
- 1 tbsp soy sauce
- 1 tsp olive oil
- 1 tsp chili flakes
- 4 tsp roasted sesame oil
- 1 tsp sesame

## Yapılışı

- Prepare the rice**

Cook 4 cups of rice according to package directions until tender and fluffy, about 18-20 minutes. Keep warm and set aside.
- Prepare the vegetables**

Bring a large pot of salted water to boil. Blanch the spinach for 1 minute until wilted and bright green. Drain immediately, squeeze out excess water with your hands, and season with 1 teaspoon soy sauce and 1 teaspoon sesame oil.
- Heat 1 teaspoon oil in a large skillet over medium heat (160°C/320°F). Add julienned carrots and sauté for 3-4 minutes until tender-crisp and lightly caramelized. Season with salt and transfer to a plate.**
- Julienne the cucumber and toss with 1 teaspoon salt in a bowl. Let sit for 10 minutes to draw out moisture, then squeeze dry with paper towels. Mix with 1 tablespoon gochujang paste and set aside.**
- Cook the beef**

Heat 1 tablespoon oil in the same skillet over high heat (200°C/400°F). Add the 1 pound beef and cook for 2-3 minutes per side until well-browned and cooked through to 71°C (160°F) internal temperature. Remove from heat.

#### 6 Fry the eggs

Heat 1 teaspoon oil in a non-stick pan over medium-low heat (120°C/250°F). Crack 4 eggs into the pan and fry for 3-4 minutes until whites are completely set but yolks remain bright orange and runny.

#### 7 Make the sauce

Whisk together 3 teaspoons gochujang paste, 1 teaspoon sesame oil, minced 6 cloves garlic, and 1 teaspoon sugar in a small bowl until smooth and well combined.

#### 8 Assemble and serve

Divide warm rice among 4 bowls. Arrange seasoned spinach, sautéed carrots, cucumber mixture, and cooked beef in separate sections over the rice. Top each bowl with a fried egg, drizzle with gochujang sauce, and serve immediately while hot.

## ?puçlar?

Use day-old rice for the best texture - freshly cooked rice can become mushy when mixed with other ingredients.

Prepare all vegetables separately to maintain their distinct flavors and prevent colors from bleeding together.

Heat your serving bowls before plating to keep the bibimbap warm throughout the meal.

Marinate the beef for at least 30 minutes, but overnight marination develops deeper flavors.

Cook the egg sunny-side up with a runny yolk - it acts as a natural sauce when mixed with the rice.

Toast sesame seeds in a dry pan until fragrant for maximum flavor impact.

Mix everything together just before eating to prevent the vegetables from wilting and maintain textural contrast.