**Bulgogi Recipe**

**INGREDIENTS**

• 1 1/2 pounds boneless rib eye steak

• 1/2 small pear, peeled and coarsely grated

• 1/4 cup reduced sodium soy sauce

• 2 tablespoons light brown sugar

• 2 tablespoons toasted sesame oil

• 3 cloves garlic, minced

• 1 tablespoon freshly grated ginger

• 1 tablespoon gochujang (Korean red pepper paste)

• 2 tablespoons vegetable oil, divided

• 2 green onions, thinly sliced

• 1 teaspoon toasted sesame seeds

**Instructions**

**• 01.**Wrap steak in plastic wrap, and place in the freezer for 30 minutes. Unwrap and slice across the grain into 1/4-inch thick slices.

**• 02.**In a medium bowl, combine pear, soy sauce, brown sugar, sesame oil, garlic, ginger and gochujang. In a gallon size Ziploc bag, combine soy sauce mixture and steak; marinate for at least 2 hours to overnight, turning the bag occasionally.

**• 03.**Heat 1 tablespoon vegetable oil in a cast iron grill pan over medium-high heat. Working in batches, add steak to the grill pan in a single layer and cook, flipping once, until charred and cooked through, about 2-3 minutes per side. Repeat with remaining 1 tablespoon vegetable oil and steak.

**• 04.**Serve immediately, garnished with green onions and sesame seeds, if desired.