

By Erica Perez



Rated 5.0 stars by 1 users

---

## SERVINGS

4

Bibimbap is a Korean mixed rice dish made with rice and a variety of add-ins, such as sautéed and pickled veggies, kimchi, tofu, sliced meat or a fried egg.

I have fond memories of going out for Korean food with my dad as a child growing up in Los Angeles. Bibimbap was my first foray into this delicious world.

Our version of Bibimbap is inspired by tradition — a simple and easy way to bring these flavors to your table.

Our Korean BBQ blend, with its savory combination of garlic, ginger, sesame, chile flakes, sugar, citrus and much more, makes a delicious base for a marinade for flank steak.

Our kids are big fans of these bowls, maybe in part because the ingredients come in colorful little piles.

## INGREDIENTS

---

1 lb flank steak

3 tablespoons Oaktown Spice Shop Korean BBQ

1 1/2 tablespoons soy sauce

1 1/2 tablespoons rice vinegar

1 large carrot, shredded

2 Persian cucumbers, diced

4 teaspoons canola oil, divided

12 shiitake mushrooms, stems removed and sliced

Sea salt

3-4 eggs

2 cups hot cooked rice or other grain of choice

Shichimi Togarashi or Nori, for sprinkling

Sriracha or other hot sauce, if desired

Kimchi, if desired

### SOY-SESAME DRESSING

2 tablespoons soy sauce

1 tablespoon + 1 teaspoon sesame oil

2 tablespoons rice vinegar

2 tablespoons olive oil

2 teaspoons sugar (optional)

## DIRECTIONS

---

Slice flank steak against the grain into thin strips. Prepare meat marinade by whisking the Korean BBQ spice, soy sauce and rice vinegar together into a loose paste. Toss the steak in the marinade, ensuring even coverage on all sides. Marinate for 2 hours or up to a half-day.

Make the soy sesame dressing: whisk together soy sauce, sesame oil, rice vinegar, olive oil and sugar if using. Using separate bowls, toss the shredded carrots and the cucumber in the soy-sesame dressing and let sit.

Heat a saute pan to medium-high heat. Add 2 teaspoons canola oil, then add shiitake mushrooms. Sprinkle with salt. Stir-fry for 1-2 minutes. Set aside.

Add 2 more teaspoons canola oil to the pan. Add marinated beef to the pan and stir-fry until cooked through. Set aside.

Finally, crack 3-4 eggs into the pan and fry until the whites are set and yolks are still runny. Season with salt and pepper.

To serve, scoop a mound of rice or other grains into a big bowl. Top with little piles of beef, cucumber, carrots, mushrooms, and kimchi and the fried egg. Sprinkle with Shichimi Togarashi or Nori. Serve hot with a side of Sriracha or other hot sauce