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Bibimbap

Ingredients

Steamed rice - 120g
Squash - 25g
Turnip - 25g
Mushroom shitake - 25g
Bean sprouts - 25g
Carrot - 25g
Spinach - 25g
Ground beef - 20g
Egg - 10g
Chestnut – some
Pine nut – some
Garlic – some
Sugar - some
Chili paste - 40g
Oil sesame - some
Sesame seed white - some

Preparation

1. Cut different kind of vegetables, such as squash, turnip, bean sprout, carrot, mushrooms, and spinach
2. Pan-fry vegetables with garlic, sesame oil, salt and pepper, then cool them down quickly
3. Sautéed beef with garlic, soy sauce and sesame oil then let it cool
4. Put steamed rice in a bowl, then place vegetables evenly over the rice and garnish with nuts, pine nuts, chestnuts, egg julienne and sprinkle a bit of sesame oil
5. Serve with chili paste

Cooks Note