



## Asian Korean Rice Recipe Korean Bibimbap Rice with Brown Stir Fry Sauce

Korean style combination of stir fry vegetables and ground beef with Brown Stir Fry Sauce served over hot steaming rice.



Ingredients: Foodservice Serving (yields about 3.5 lbs. )  
1 C. **Brown Stir-fry Sauce** (Starport 214)  
4 C. Calrose Rice cooked (approx. 24 oz.)  
8 oz. Ground beef, chicken or pork, marinated  
1 Tbsp. **Marinade Seasoning** (Starport 356)  
1 Tbsp. Water for marinade  
4 oz. Onions, sliced 4 oz. Shiitake mushrooms, sliced thin  
4 oz. Carrots, julienned  
4 oz. Zucchini, julienned  
1/4 C. Corn oil (1 Tbsp. for marinate, 3 Tbsp. for cooking)  
1 Tbsp. Garlic Ginger Infusion ([See Recipe](#))  
2 each Eggs, scrambled  
1 Tbsp. Seaweed flakes for garnish (optional)  
Optional Condiment for rice:  
1C. **Spicy Red Hunan Sauce** (Gluten Free Starport 212) mixed with 1 Tbsp. Roasted Sesame Seed Oil.

### Instructions:



1. Cook rice per manufacturer instructions. Calrose Rice is medium grain (sushi rice okay).
2. Mix Marinade Seasoning with 1 Tbsp. each of water and oil then mix into ground meat and marinate 30 minutes or longer.
3. Heat pan add 1 Tbsp. oil and brown marinated ground meat until done. Drain off excess oil and set aside.
4. Heat pan at high heat, when hot, add 1 Tbsp. oil and cook scrambled eggs. Chop cooked eggs into small pieces and set aside.
5. Heat pan at high heat, when hot, add 1 Tbsp. oil and onions. Sauté for about 10 seconds, then add in Garlic and Ginger Infusion and sauté for another 30 seconds.
6. Add carrots, zucchini and shiitake mushrooms and sauté for 1 minute. Add in **Brown Stir-fry Sauce** remove and toss well with scrambled eggs and cooked rice.
7. Garnish with seaweed flakes (like Furikake or Kizami) and chopped green onions (optional).

### Marinate Ground Meat:

To marinate:

For 10 lbs. ground meat, add 0.4 lb. (1C.) **Marinade Seasoning** (Starport 356), 1/4 C. water and 1 C. corn oil. Mix well and marinate meat for 30 minutes or more.