## GR-263397 · Korean Bulgogi Rice Bowl · 2 oz · 48 servings

Grain: 2) ( Meat: 2) ( Red/Orange: 1/8) ( Other Veg: 7/8) Sesame Soy ₩ Wheat

## Section 1

Beef, chuck for stew, separable lean and fat, all grades, cooked, braised 10 lb

Water, tap, municipal 1 qt

Low sodium beef base 6 x 1 lb 1 tbsp

Onions, raw 5 cup, chopped Gochujang Korean Pepper Sauce 1 1/2 qt

Seeds, sesame seeds, whole, dried 1 tbsp

Rice, brown, long-grain, raw (Includes foods for USDA's Food Distribution Program) 1.813 gal

Mushrooms, white 6 cup pieces

Onions, spring or scallions (includes tops and bulb), raw 2 cup, chopped

Carrots, raw, chopped 1 3/4 qt

Cabbage, raw 5 lb

2 days before service- Pull **beef** and de-case on bottom shelf of cooler to thaw.

Day of service:

Mix water with beef base to create beef stock.

- · Beef: Braise beef in beef stock in a tightly lidded pan in a 350° oven until reaches at least 145° F
- · Chop onions and oven sauté in oil until translucent
- · Drain Beef; Place in a 4" deep full size steamer pan or 6" 1/2 steamer pan.
- · Gently mix in cooked onions to pan of beef being careful not to break up beef
- · Pour **sauce** over beef and onions, top with **sesame seeds** and place in warmer or steam table.

To Serve: Offer 1 cup brown rice (2 oz B/G) with 1/2 cup (4 oz spoodle) beef & sauce mixture (2 oz M/MA)

Potential additions to the recipe include mushroom pieces, chopped scallions, shredded carrots and shredded cabbage.

Allow students to self-top with veggies