

Korean Bibimbap

BOWL



INGREDIENTS

Korean Marinade

Bibimbap Sauce

Pork Belly

Spinach

Mushrooms (thinly sliced)

Cucumber (thinly sliced)

Carrot (thinly sliced)

Beansprout

Egg

Kimchi



METHOD

1. Thinly slice the Pork Belly and marinate in Korean Marinade. Cook at high heat by flash frying or oven roasting until caramelised and cooked through.
2. Lightly sauté the Spinach until just wilted, then set aside.
3. Stir-fry the Bean Sprouts, Mushrooms, and Carrots separately until tender but still vibrant.
4. Neatly assemble the bowl with the sliced Cucumber, Sautéed Spinach, Bean Sprouts, Mushrooms, Carrots, Kimchi, and Korean Pork Belly.
5. Fry an Egg until the white is set and the yolk remains runny, then place on top.
6. Season to taste and finish with chilli flakes and sesame seeds.



For allergen information, please refer to the relevant product specification.



FRY/OVEN



WORKS WITH RICE

Korean Bibimbap is a vibrant Korean-style bowl that brings together an assortment of seasoned and cooked vegetables, protein, and a fried egg. It highlights the balance of flavors and textures typical of Korean cuisine, offering a colorful and hearty meal without relying on rice as a base.

Serve the bibimbap bowl hot, mixing all the ingredients together before eating. It's an all-in-one meal, combining protein, vegetables, and flavour in a single, balanced dish.