BIG BOWL®
CHINESE AND THAI

WOK-FIRED KOREAN PEPPER STEAK

YIELD: 4 SERVINGS



INGREDIENTS

2 Tbsp. canola oil

½ cup red, yellow and orange sweet baby peppers, sliced into rounds (about 4 peppers)

4-6 large shishito peppers (or 6-8 small), cut in half lengthwise

½ cup red onion, diced

6 cherry tomatoes, halved

8 oz. marinated flank steak (see sub-recipe)

2 Tbsp. garlic, chopped

6 Tbsp. gochujang sauce

6 Tbsp. chicken broth

1 tsp. cornstarch

1 cup jasmine rice, cooked

MARINATED FLANK STEAK

8 oz. flank steak

2 tsp. soy sauce

1 tsp. sesame oil

2 tsp. corn starch

METHOD

FOR MARINATED FLANK STEAK

1. Combine soy sauce, sesame oil and corn starch in a small bowl and whisk until cornstarch is dissolved.
2. Place flank steak in a shallow dish, pour marinade over steak, cover and marinate in the refrigerator for at least 30 minutes, or overnight.

FOR WOK-FIRED KOREAN PEPPER STEAK

1. Add canola oil to a clean wok or large saute pan over medium high heat.
2. Add tri-color peppers, fried shishitos, onions and tomatoes and cook until peppers are soft, about 3-4 minutes.
3. Add beef and garlic and toss to lightly coat with the oil, and cook, stirring for a few minutes until the beef is browned. *(Chef's note: Be sure to not overcook the beef, as it will continue cooking in the next step).*
4. Add gochujang sauce and chicken broth and bring to a boil.
5. Mix cornstarch with 1 tsp. water and add to pan; stir until incorporated into the mixture, but do not reduce the sauce or allow it to get too thick.
6. Remove from heat and spoon the beef and vegetables over rice to serve.

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