



Sesame Sirloin and Bulgogi Sauce

WITH GINGER-GLAZED CARROTS AND RICE

Culinary Collection



Prep & Cook Time

35-45 MIN

Cook Within

6 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan, Small
Pot, Large Non-Stick Pan

Ingredients

¾ cup Jasmine Rice
1 tsp. Multicolor Sesame Seeds
16 oz. Carrot
2 fl. oz. Teriyaki Glaze
1 tsp. Minced Ginger
2 tsp. Gochujang Red Pepper Paste
4 Green Onions
½ fl. oz. Honey

Customize It Options

12 oz. Sirloin Steaks
12 oz. Filets Mignon
12 oz. Boneless Skinless Chicken
Breasts
16 oz. USDA Choice New York Strip
Steak

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/23136

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**
- Refer to minimum internal temperature chart on front of card for your protein

Customize It Instructions

- If using **chicken breasts**, follow same instructions as sirloin steaks in Steps 2 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **filets mignon** or **NY strip steak**, follow same instructions as sirloin steaks in Steps 2 and 3, cooking until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



2. Prepare the Ingredients

- Peel, trim, and cut **carrots** into 1/2" slices on an angle.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **steaks** dry and season both sides with a pinch of **salt** and **pepper**. Top with **sesame seeds** on one side, pressing gently to adhere. Rest, 3 minutes.



4. Cook the Carrots

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add half the **white portions of green onions** (reserve remaining for sauce) to hot pan. Stir occasionally until tender, 2-3 minutes.
- Add 1/4 cup **water**, **honey**, **ginger**, **carrots**, and a pinch of **salt**. Bring to a simmer.
- Once simmering, cover and cook until water is mostly evaporated and carrots are tender, 3-5 minutes.
- Uncover and stir often until glossy, 1-2 minutes.
- Remove from burner.



1. Cook the Rice

- Bring a small pot with **rice** and 1 1/4 cups **water** to a boil. Once boiling, reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- Remove from burner. Uncover and stir in half the **green portions of green onions** (prepared in a later step; reserve remaining for garnish) and a pinch of **salt**. Cover and set aside.
- While rice cooks, continue recipe.



3. Cook the Steaks

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **steaks**, sesame seed-side down, to hot pan. Cook until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well.
- *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Remove from burner. Transfer to a plate. Rest, 3 minutes.
- Wipe pan clean and reserve.
- While steaks cook, continue recipe.



5. Make Sauce and Finish Dish

- Line a plate with a paper towel. Return pan used to cook steaks to medium heat and add 2 tsp. **olive oil**. Add remaining **white portions of green onions** to hot pan. Stir often until golden brown and beginning to crisp, 2-3 minutes.
- Transfer to towel-lined plate. Keep pan over medium heat.
- Taste **gochujang** (it's spicy!). Add **teriyaki glaze** and gochujang (to taste) to hot pan. Bring to a simmer.
- Once simmering, stir often until combined and heated through, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, slicing **steak**, if desired, and topping steak with sauce and crispy white portions of green onions. Garnish **rice** with **carrots** and remaining **green portions of green onions**. Bon appétit!