



NUTRITION per serving 79g carbohydrates 42g fat 45g protein 1357mg sodium



Calories
791



Prep & Cook Time
25-35 min.



Cook Within
6 days



Difficulty
Intermediate



Spice Level
Mild

IN YOUR BOX

- 1 Red Onion
- 1 Persian Cucumber
- ¼ oz. Cilantro
- 10 oz. Sliced Ribeye Strips
- 2 fl. oz. Seasoned Rice Vinegar
- 1 oz. Mayonnaise
- 2 tsp. Gochujang Red Pepper Paste
- 1 fl. oz. Tonkatsu Sauce
- 4 oz. Slaw Mix
- 2 Large Flour Tortillas

CONTAINS: eggs, wheat, soy
Packaged in a facility that also packages peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

IN YOUR KITCHEN

- Olive Oil
- Pepper
- Cooking Spray
- 2 Mixing Bowls
- Large Non-Stick Pan

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Bo Ssam Steak Burrito

with pickled onions, cucumber, and slaw

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- Pickled red onion brings a nice kick to **burritos**, but use to taste to keep elements balanced. Speaking of onion, it is used twice. **Sliced onion** is pickled, and **diced onion** is cooked with **ribeye steak strips**.
- **Spice Alert!** **Gochujang** is a spicy and slightly sweet paste of chiles and fermented soy commonly found in Korean cuisine. Use to taste or omit from recipe to control spice.

FROM THE CHEF

When adding vegetables to burrito, leave excess dressing behind to avoid sogginess.

Did you know...

Bo ssam is traditionally made with pork belly and dates back to when Korean noblemen would secure a commitment from farmers by offering a pig for feast at the outset of the growing season.



1

Prepare the Ingredients

Halve and peel **onion**. Cut half into thin slices and cut other half into ¼” dice. Trim **cucumber** and cut into ¼” rounds on an angle. Mince **cilantro** (no need to stem). Season **ribeye steak strips** with a pinch of **pepper**.



2

Pickle Onions and Make Korean Aioli

Mix **sliced onion** and **seasoned rice vinegar** in a mixing bowl. In another mixing bowl, combine **mayonnaise** and half the **gochujang**. Taste, and add remaining gochujang as desired.



3

Start the Ribeye Steak Strips

Place a large non-stick pan over high heat. Add 2 tsp. **olive oil**, **ribeye steak strips**, and **diced onion** to very hot pan. Stir occasionally until beef is browned, 4-6 minutes.



4

Finish the Ribeye Steak Strips

Add **tonkatsu** to pan and stir until **ribeye steak strips** are coated, 1 minute. Season to taste with **pepper** and remove from burner. Transfer ribeye steak strips to a plate. Wipe pan clean and reserve.



5

Assemble the Burritos

To bowl with pickled **onions**, stir in **cucumber**, **slaw mix**, and **cilantro**. Microwave **tortillas** 30 seconds. *Alternatively, heat tortillas in pan used to cook steak strips over medium heat, 30-45 seconds.* Place **tortilla** on a clean work surface. Add half the **ribeye steak strips**, half the **pickled onion mix** (reserve ½ cup for plating), and half the **Korean aioli**. Fold sides of tortilla in and gently roll tortilla away from you while keeping filling tucked in. Repeat with second tortilla.



6

Finish the Dish

Return pan used to cook steaks to medium-high heat. Coat lightly with **cooking spray** and place **burritos**, seam side down, in hot pan. Brown on two sides, 2 minutes per side. Remove burritos from pan and halve diagonally. Place on a plate with remaining **pickled onion mix** and serve.