



Korean Beef Skewers with Rice

Serves 1

Ingredients

- 0.25 lb beef sirloin
- 1 tsp brown sugar (auto-linked (score 1.00))
- 1 clove garlic (auto-linked (score 1.00))
- 0.5 tsp ginger
- 1 tbsp green onion
- 1 tsp rice vinegar
- 1 tsp sesame oil
- 0.5 tsp sesame seed
- 2 tbsp soy sauce
- 0.5 tsp sriracha
- 0.5 cup white rice

Instructions

1. Cook rice according to package directions; keep warm.
2. Thinly slice beef. Mince garlic and green onion.
3. Combine soy sauce, brown sugar, garlic, ginger, rice vinegar, sesame oil, and sriracha. Add beef and marinate for 15 minutes.
4. Thread beef onto skewers.
5. Grill skewers over medium-high heat for 2-3 minutes per side, until cooked through.
6. Garnish with sesame seeds and green onion.
7. Serve immediately with rice.