

Bibimbap (비빔밥) Recipe

One of the most well-known Korean dishes is bibimbap. Simply put, Bibimbap means "mixed rice with meat and various vegetables." This dish can be made in a variety of ways, depending on your preferences and dietary restrictions. Raw beef and raw egg yolk, along with other vegetables, are used in more traditional and authentic versions of Bibimbap. The dish is very simple to make!

Take a look at our video on how to make Bibimbap (비빔밥):

https://drive.google.com/drive/u/1/folders/1L7kV24xZF_SqwWr1-pzqY3JsVwGXtxyE

INGREDIENTS:

Spinach
Carrots
1 Egg
Lettuce
Beef
Shiitake mushrooms
Zucchini
Steamed rice
Gochujang
Sesame oil

NOTE: Gochujang may be a new ingredient to you, but it's used in almost every spicy Korean meal. If you want to try new recipes in future videos, I strongly advise you to purchase a pack from Amazon.

We hope you enjoy it!!

- Dara Kang and Rachel Park

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