



 2 Servings

 30 Minutes

 530 Calories

 By: Chef David Cocker

KOREAN GOCHUJANG BRISKET BOWL

Tender shredded brisket glazed in a sweet-heat gochujang sauce, served over steamed rice with scallions, carrots, sesame seeds, and quick-pickled cucumbers.

Ingredients

- 300 g cooked jasmine rice
- 180–220 g fully cooked shredded brisket
- 30 g gochujang
- 20 ml soy sauce
- 15 g brown sugar
- 15 ml rice vinegar
- 10 ml sesame oil
- 60 g cucumber, thinly sliced
- 40 g carrot, julienned
- Green onions, sliced, as needed
- Toasted sesame seeds, as needed
- Neutral oil, as needed
- Optional - add 15g of your favourite Kimchi/pickled radish

Method

- Prepare rice according to standard procedure and hold warm.
- In a saucepan over medium heat, warm a small amount of neutral oil. Add the shredded brisket and heat gently.
- In a bowl, combine gochujang, soy sauce, brown sugar, rice vinegar, and sesame oil. Add sauce to the brisket and cook, stirring, until heated through and lightly glazed. Remove from heat.
- Assemble bowls by portioning rice into serving bowls. Top with glazed brisket, cucumber, carrot, and pickled radish or kimchi.
- Finish with sliced green onions and toasted sesame seeds.
- Serve immediately.