



U C O O K

— COOKING MADE EASY

Bulgogi Kimchi Fries

with marinated beef strips, grated mozzarella & kewpie mayo

Bulgogi is an iconic Korean dish of tender, marinated beef strips in a sticky BBQ sauce. In this street food favourite, it's served atop crispy potato fries, oozing with melted cheese. Kimchi, sriracha, and snappy green beans bring it all together for an Asian fusion flavour burst!

Hands-On Time: 35 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: Alex Levett

 **Easy Peasy**

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Ingredients & Prep

160ml	Teriyaki Sauce
60ml	Sugar
2	Onion <i>peeled & finely diced</i>
4	Garlic Clove <i>peeled & grated</i>
600g	Free-Range Beef Strips
800g	Potato <i>peeled & cut into skinny, 1cm thick fries</i>
400g	Green Beans <i>rinsed, trimmed & sliced into thirds</i>
200g	Grated Mozzarella
120ml	Kewpie Mayo
100g	Kimchi
60ml	Sriracha
15g	Fresh Coriander <i>rinsed & roughly chopped</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. BULGOGI MARINADE & CHIP PREP Preheat the oven to 220°C. Boil a full kettle. Place the teriyaki sauce, sugar, diced onion, and grated garlic in a large bowl. Whisk together until the sugar dissolves and season to taste. Add in the beef strips, toss to coat, and set aside to marinate. Place a large pot for the skinny fries over a high heat. Fill with boiling water, add a pinch of salt, and bring back up to the boil.

2. CRISP THE SKINNY FRIES When the water is boiling rapidly, parcook the fries for 2-3 minutes. Remove on completion and place on some paper towel, keeping the pot of water on the heat for step 3. Pat the fries completely dry and place on a roasting tray. Coat in oil, season to taste, and spread out in a single layer. Roast in the hot oven for 30-35 minutes until evenly crispy, gently turning at least twice.

3. SNAPPY GREEN BEANS Pop the sliced green beans in the pot of boiling water for 3-4 minutes until cooked but still crunchy. Drain on completion and run under cold water to stop the cooking process. Return to the pot, cover with a lid, and set aside to keep warm until serving.

4. COOK YOUR BULGOGI When the fries have 15 minutes remaining, place a large, nonstick pan over a medium-high heat with a drizzle of oil. When hot, add in the beef strips, reserving the remaining marinade in the bowl for making the sauce. Fry for 5-6 minutes until browned and cooked medium-rare, shifting regularly. You may need to do this step in batches. On completion, transfer to a clean bowl. Cover to keep warm and set aside. Return the pan to a medium heat and pour in the reserved marinade. Simmer for 5-7 minutes until reduced and sticky. Remove the pan from the heat and add in the beef strips. Toss to coat in sauce and set aside for serving.

5. CHEESY FRIES When the fries are cooked, sprinkle over the grated mozzarella and return to the oven for 3-4 minutes until melted and golden. Loosen the Kewpie mayo by gradually adding water in 5ml increments until drizzling consistency.

6. A DINNERTIME BULGOGI BOOGIE! Pile up some oozy, cheesy fries. Top with the green beans and smother in the bulgogi beef and sauce. Cover in spoonfuls of kimchi, drizzles of mayo, and spatters sriracha (all to taste). Garnish with the fresh, chopped coriander. Simply delicious!



Chef's Tip

To get evenly crispy fries, shallow fry in a pan until golden instead of roasting in the oven. Or pop them in an air fryer if you have one!

Nutritional Information

Per 100g

Energy	530kj
Energy	127Kcal
Protein	7.8g
Carbs	11g
of which sugars	4.6g
Fibre	1.5g
Fat	2.6g
of which saturated	1.2g
Sodium	348mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat,
Sulphites, Soy

Cook
within 3
Days