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Korean Style Stone Pot Bibimbap

Ingredients

- ◆ **Rice:** 280 g
- ◆ **Bean Sprouts:** 10 g
- ◆ **Carrot:** 10 g
- ◆ **Dried Seaweed Flakes:** 10 g
- ◆ **Zucchini Slices:** 10 g
- ◆ **Corn Kernels:** 10 g
- ◆ **Diced Beef:** 10 g
- ◆ **Soft-Boiled Egg:** 1 pc
- ◆ **Yinghok Bibimbap Sauce:** To your taste

Instructions

- Evenly coat the bottom of the preheated stone pot with a layer of sesame oil. This not only enhances the aroma but also prevents the rice from sticking to the pot.
- Spread the measured rice evenly on the bottom of the stone pot, then arrange the prepared vegetables in order to ensure even distribution.
- Place an egg yolk on top of the vegetables and beef (a whole egg can be used if you prefer a fully cooked egg). The runny yolk will enrich the flavor when mixed.
- Heat the stone pot with all ingredients over low to medium heat for approximately 5 minutes.
- After heating, drizzle an appropriate amount of stone pot bibimbap sauce evenly according to personal taste. The spiciness and flavor can be adjusted to your preference.

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