



Ready in 60mins
Serves - 6

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Korean Wagyu Beef Bowl

Ingredients

Veggies

- 2 carrots - thinly sliced
- 1 capsicum - thinly sliced
- 4 cloves of garlic - finely chopped
- 1 spring onion - thinly sliced

Mince

- 1 drizzle cooking oil ^
- 1kg wagyu / venison mince
- ½ cup soy sauce ^
- 1 Tablespoon sugar ^

Noodles

- Hokkien or egg noodles

Method

1. Prep veggies

Peel carrots and slice thinly. Thinly slice capsicum and finely chop garlic. Thinly slice spring onion and set aside separately for serving.

2. Cook mince

Heat a little oil in a large frying pan over medium-high heat. Add the mince and cook, stirring and crumbling into small pieces until browned.

Add capsicum, garlic and carrot and cook for approximately 5 minutes.

3. Meanwhile, cook noodles

Bring a half-filled medium pot of water to the boil. Season with a little salt, then add the noodles. Cook as per pack instructions, then drain.

4. Add sauce

To the mince mixture, add in ½ cup soy sauce and sugar. Cook until sauce is reduced and absorbed by the mince (approx. 5 mins).

5. Serve

Distribute noodles into bowls. Top with mince mixture, then sprinkle with spring onions.

TIP - For extra flavour, add a dash of sesame oil, freshly grated ginger and/or toasted sesame seeds if you have them in your pantry.



^ pantry staple
Refer to ingredient packaging for allergen statements.

Due to availability, some of the ingredients in your kete may be different to what's on the recipe card. When this happens, we will send you an email letting you know what ingredients have been swapped and how to use them.