Korean beef with sticky rice

With its tantalising blend of sweet, savoury and sour flavours, this Korean-inspired bowl – made with Werther's Original Butter Candies – is sure to become your new favourite

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Ingredients

Enjoy our delicious Korean beef with sticky rice

- 1 tbsp olive oil
- 4 spring onions, sliced, green and white ends separated
- 2 garlic cloves, finely grated
- 1 thumb-size piece of ginger, finely grated
- 500g beef mince
- 50g Werther's Original Butter Candies, ground to a fine powder
- 6 tbsp rice vinegar or white wine vinegar
- ¼ cucumber, thinly sliced
- 2 small carrots, cut into matchsticks or coarsely grated
- 1½ tbsp gochujang paste
- 1 tbsp soy sauce
- 1 tbsp mirin

Preparation Steps

1. Heat the olive oil in a non-stick frying pan, then add the white parts of the spring onions, garlic and ginger. Cook for 5 mins, before tossing in the beef, breaking it up with a spoon. Sizzle for 15 mins, until the beef is cooked through and starting to turn golden.

2. Meanwhile, in a large bowl, mix 10g of the ground Werther's Original Butter Candies with the vinegar, a large pinch of salt and 4 tbsp boiling water until the Werther's have dissolved. Add the cucumber and carrots, stirring well, then set aside to pickle.

3. In a separate bowl, mix the remaining 40g of ground Butter Candies, gochujang paste, soy sauce, mirin, lime juice and some black pepper. Pour the mixture over the beef and cook for a further 2 mins until caramelised. Steam or boil the broccoli for 3 mins and heat the rice according to the pack instructions.

4. Serve the beef alongside the rice and broccoli and top with some of the pickle, the green parts of the spring onion, lime wedges and sesame seeds.

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- 1 tbsp mirin
- 2 limes, 1 juiced, 1 cut into wedges
- 400g tenderstem broccoli
- 2 x 250g pouch cooked sticky rice
- 1 tbsp sesame seeds

Additional Information:

Makes: approx. 4 servings

Prep Time: 40 minutes