

Always Save Korean Beef

Ingredients:

- Always Save Enriched Long grain rice, cooked
- 1 pound of ground beef
- 3 cloves garlic, minced
- 1 tablespoon sesame oil
- 1/2 cup Always Save brown sugar
- 1/4 cup soy sauce
- 1/4 teaspoon ground ginger
- salt and pepper
- 1/2 - 1 teaspoon crushed red peppers *(depending on how spicy you like it)*
- 1 bunch green onions (diced)

Instructions:

1. Heat a large skillet over medium heat and brown beef with garlic in the sesame oil.
2. Drain most of the fat and add brown sugar, soy sauce, ginger, salt and pepper and red peppers. Simmer for a few minutes to blend the flavors.
3. Serve over steamed rice and top with green onions.

Optional add-ins: Shredded carrots, green beans, or broccoli

Inspired by: <https://www.sixsistersstuff.com/recipe/korean-beef-and-rice/>

