Let's Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you'll need to create a meal for two. So grab a glass of wine and start cooking!

**Ingredients**

**Bulgogi**
- 2 Tbsp. reduced-sodium soy sauce
- 1/3 cup pear juice
- 1 scallion
- 1 garlic clove
- 1 teaspoon brown sugar
- 1/2 teaspoon grated ginger
- 1/4 lb thinly sliced (1/8-inch) boneless beef ribeye steak

**Bibimbap/Mix-Ins**
- 2 tablespoons toasted sesame oil (divided)
- 1 cup steamed sushi rice
- Bean sprouts
- Sesame carrots
- Garlicky spinach
- Soy-glazed shiitake mushrooms
- Scallions
- Wakame
- Gochujang sauce
- 2 eggs
- Kimchi

**Equipment Needed**
- Knife
- Medium Bowl
- Cutting board
- Microplane (optional)
- Spatula
- 2 cast iron/nonstick skillets

**Cooking time**
40-45 minutes

---

 standardized Market
 Make every meal special™
Thinly slice the scallion and mince the garlic clove. Grate or very finely mince the ginger. Combine scallions, garlic and sugar in a medium bowl with the soy sauce and brown sugar to create the marinade. Thinly slice the steak into 1/8 inch pieces. Add the steak to the marinade. Set aside for 15 minutes.

Add 1 tablespoon of sesame oil to a large cast-iron or nonstick skillet over medium heat. Add rice; pat out in an even layer. Cook, rotating skillet for even browning (do not stir), until rice is golden and crisp on bottom, about 15 minutes.

Heat the remaining ½ tablespoon of oil and crack the eggs into the skillet. Fry until the yolks reach your desired level of doneness.

Meanwhile, heat ½ tablespoon sesame oil in a large heavy skillet over medium heat. Add beef and cook, turning once, until cooked through and lightly browned, about 3 minutes. Remove the beef and set aside.

Heat the remaining ½ tablespoon of oil and crack the eggs into the skillet. Fry until the yolks reach your desired level of doneness.

Divide rice among bowls. Divide the beef, bibimbap mix-ins, and eggs, and arrange each ingredient on top of the rice. Serve immediately.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.