

BEEF BULGOGI

- 2 pounds flank steak
- 2 tablespoons vegetable oil (divided)
- 2 green onions (thinly sliced)
- 1 teaspoon toasted sesame seeds

Marinade

- ¼ cup soy sauce
- 1 tablespoon rice vinegar
- 3 tablespoons light brown sugar
- 2 tablespoons sesame oil
- 5 cloves garlic (minced)
- 1 tablespoon freshly grated ginger
- ½ cup Asian pear (grated)
- ⅛ teaspoon red pepper flakes

Chill the Steak

- Wrap the flank steak in plastic wrap, and place in the freezer for 30 minutes.
- Unwrap and slice across the grain into ¼-inch thick slices.

Marinate

- In a medium bowl, combine all the marinade ingredients. Add them to gallon size zip lock bag and add the steak slices.
- Marinate for at least 2–3 hours or overnight, turning the bag occasionally.

Cook

- Place a large cast-iron grill pan over medium-high heat and once heated through, add 1 tablespoon of vegetable oil.
- Once the oil is hot, working in batches, add the steak slices to the pan in a single layer and cook until charred, flipping once. It takes about 2–3 minutes per side to cook.
- Add the remaining 1 tablespoon of vegetable oil and cook the rest of the steak.
- Serve immediately over rice if desired, garnished with chopped green onions and toasted sesame seeds.