
Kimchi Steak and Eggs

Description

A super easy Island-Style recipe that you can have any time of day.

Total time: 2 hrs 15 min Yield: 4 Servings

Ingredients

2 Tbsp kimchi liquid
1 Tbsp gochujang pepper paste
1 Tbsp rice or distilled white vinegar
2 Tbsp soy sauce
2 Tbsp sugar
1 Tbsp sesame oil
2 lb beef steak (8 oz. portions)
2 Tbsp vegetable oil
1 large onion (halved lengthwise, thinly sliced)
2 Tbsp water for deglaze
1 lb won bok kimchi (strained & rough chopped, juice reserved)
8 eggs (cooked to your liking)
salt
pepper
scallions (for garnish)
sesame seeds (for garnish)

Prep Time: 2 hrs Cooking Time: 15 min Total Time: 2 hrs 15 min

Instructions

In a small bowl whisk together the kimchi liquid, gochujang, vinegar, shoyu, sugar, sesame oil, and garlic until well blended. Lay the steaks in a baking dish and pour the marinade over the steaks, tossing to coat. Cover and refrigerate for 2 to 24 hours. Remove the steaks from the marinade, and allow the marinade to drain off, reserving a few tablespoons of marinade for cooking. Season the steaks on both sides with salt and pepper. Heat a large sauté pan over high heat. Add the vegetable oil and cook the steaks to desired doneness (reduce the heat to medium high once the steaks are in the pan). Remove the steaks and allow them to rest. Add the sliced onions to the hot pan, along with a few tablespoons of water to deglaze the pan. Sauté the onions until they begin to soften, about 5 minutes. Add the chopped kimchi to the pan and sauté for another 2 to 3 minutes. Stir in a few tablespoons of reserved steak marinade to the pan and cook on high heat to begin to caramelize the onions and kimchi. To serve, plate the sautéed onions and kimchi. Slice the steak and serve over the warm mixture. Top with egg cooked to your liking. Garnish with sliced scallions and sesame seeds. Serve immediately.

Recipe brought to you by:

Chef Lee Anne Wong

Source:

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