Beef Bulgogi Chow Fan

Prep time: 30 mins **Cook time:** 1 hr **Serves:** 50 - 60 people

Ingredients

2kg beef mince/slice
5kg of rice
500g mixed vegetables (carrots, peas, corn)
1 whole cabbage (shredded)
1 bunch of spring onion (for garnish)
2 dozen eggs (beaten)
3 large onion (chopped)
2 cloves of garlic (minced)
Salt and pepper to taste
Cooking oil
Korean BBQ marinade sauce

Method

1. Cook the rice (steamed) set aside
2. Marinade the sliced beef with the Korean bbq sauce for 30 mins
Then in the frying pan put oil and fry till it reduced the sauce and set it aside.
3. Then in a pan fry the scrambled eggs and chopped set aside
4. Next fry the onions, garlic and all the veggies.
5. Combined all the cooked ingredients with the steamed rice and mix it all up in a big pan, salt and pepper to taste. For best result we put all the ingredients gradually to mix them well because of the massive amount of cooking. Then scrambled eggs and the beef for toppings.
6. Garnish with spring onions and ready to serve.
Boun Appetit