



## Rice Cooker Bibimbap

### INGREDIENTS

- 3 Tablespoons Shoyu
- 1 1/4 Tablespoon Sugar
- 1 Tablespoon Rice Vinegar
- 1 Teaspoon Sesame Oil
- 2 Cloves Garlic (minced)
- 8 Ounces Beef (thinly sliced)
- 2 Cups Uncooked Medium Grain-White Rice
- 2 Cups Water
- 1 Medium Carrot (shredded)
- 1 Small Zucchini (sliced)
- 1/2 Cup Mushrooms (sliced)
- 1/4 Cup Bean Sprouts
- 2 Cups Baby Spinach
- 1 Fried Egg

### INSTRUCTIONS

1. **Mix the marinade:** In a bowl, stir together shoyu, sugar, vinegar, sesame oil, and garlic.
2. **Marinate protein:** Add the beef with the marinade and allow to soak while you prepare the rice.
3. **Rinse & load rice:** Rinse rice until the water runs mostly clear. Add to the cooker with water. Level the rice.
4. **Layer the toppings:** Spread the marinated beef over the uncooked rice in a thin, even layer.
5. Add the carrots, zucchini, and sprouts. **Do not stir into the rice.**
6. **Cook.** Close the lid and start the normal Cook cycle. When it switches to Warm, add the spinach, close the lid and allow to sit for 5-10 minutes or until the spinach has wilted.
7. **Mix & sauce:** Gently fluff and fold everything together right in the pot (scrape the bottom a little—those toasty bits are gold). Top with the egg. Optionally add green onions, sesame seeds, and gochujang.

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This special Bites on a Budget recipe was created by Relle Lum, local chef and owner of popular recipe blog Keeping It Relle. Visit her site [KeepingItRelle.com](https://www.KeepingItRelle.com) for tips on this recipe or for more delicious, budget-friendly dishes!