# Rice with Beef and Vegetables (Bibim Bop)

makes 4 servings

**Ingredients**

2 cups rice

1 ¾ cups water

vegetable oil

1/2 lb. ground beef

1 big zucchini, sliced thinly or cut in quarter-circles

1 big carrot, julienned

10 mushrooms, sliced

4 eggs (slice thin or sunny side up)

1/3 head iceberg lettuce

**Seasonings**

1 Tbsp. soy sauce

½ Tbsp. sugar

pepper

2 tsp. sesame seed, divided

1 tsp. salt

**Sauces (served separately)**

3 Tbsp red pepper paste mixed with 3 Tbsp. Seven Up and 1.5 Tbsp. sugar. Mixture should be slightly more runny than ketchup, and ratio may be adjusted to taste.

3 Tbsp sesame oil

**Method**

1. Rinse 2 cups of rice and steam in rice cooker with 1 ¾ cups of water.
2. Heat vegetable oil in a pan over medium-high heat and sauté ground beef with the soy sauce, sugar, pepper, and 1 tsp. sesame seeds, until desired doneness.
3. Heat vegetable oil in a pan over medium-high heat. Add more sesame seeds, and sauté each vegetable separately: zucchini, carrot, and mushrooms. Add salt to taste while cooking.
4. Break eggs into a bowl and mix lightly. Cook in a thin layer in an oiled/buttered pan, like a crepe. Once cooked, slice in thin strips. (If you want to be extra fancy, divide the whites and the yolks, and cook each separately; you'll end up with white and yellow egg strips!) Alternately, you may cook the eggs sunny side up and leave them whole.
5. Slice iceberg lettuce thin.
6. Arrange steamed rice, beef, and vegetables in individual bowls. Give each person a bowl of rice, and arrange the other ingredients on top. Garnish with egg and serve with red pepper paste sauce and sesame oil on the side.