



Beef Bulgogi Fries

Korean BBQ style loaded fries

INGREDIENTS

8 oz. Lamb Weston® Crispy on Delivery Fries (LW201)

1 oz. cheddar cheese

1 tbsp. toasted sesame seeds

1 tbsp. chopped cilantro

½ tbsp. chopped white onion

Beef bulgogi:

5 tbsp. soy sauce

¼ cup chopped green onion

2 ½ tbsp. white sugar

2 tbsp. minced garlic

2 tbsp. sesame seeds

2 tbsp. sesame oil

½ tsp. ground black pepper

1 lb. flank steak, thinly sliced

DIRECTIONS

<u>Beef bulgogi:</u>

Whisk soy sauce, green onion, sugar, garlic, sesame seeds, sesame oil, and pepper together in a bowl.

Place flank steak slices in a shallow dish, pour marinade over top; cover and refrigerate for at least 1 hour or overnight.

Quickly grill flank steak slices on preheated grill until slightly charred and cooked through for 1 to 2 minutes per side.

Cook fries to manufacturer's directions.

Plate fries, top with cheese and bulgogi. Garnish with onion, cilantro, and sesame seeds.

Yield

3-4 portion