

UNMEAT GINILING BIBIMBAP

Ingredients

1 pack	Unmeat Giniling, thawed
1 tbsp	oil
2 stems	spring onion, cut 1" long
½ cup or 1 pack 120g	cabbage kimchi
2 tbsp	yoppoki sauce (can be spicy or mild)
½ tbsp	white sugar
1 tsp	salt
½ tsp	ground black pepper
4 cups	steamed rice
4 tsp	oil
1 cup	spinach
5-6 pcs	rehydrated shiitake, sliced
1 pc, medium	carrot, julliened
½ pc, medium	yellow bell pepper, sliced
4 tsp	sesame oil
2 tsp	salt
1 tsp	ground black pepper
4 tsp	gochuchang
4 tsp	vegan mayonnaise
4 – 5 tsp	roasted sesame seeds

Procedures

1. In a saute pan, heat oil. Add spring onion and saute for 1-2 minutes until the greens wilt a little. Add the Unmeat Giniling and toss. Add the cabbage kimchi, yoppoki sauce, white sugar, salt and ground pepper. Saute and mix these ingredients thoroughly. Take off heat and set aside.
2. In another clean pan, saute the veggies separately.
 - a. Add 1 tsp of oil, saute the spinach briefly. Season with salt, black pepper and sesame oil. Toss with roasted sesame seeds. Set aside.
 - b. Add 1 tsp of oil, saute the sliced shiitake mushrooms briefly. Season with salt, black pepper and sesame oil. Toss with roasted sesame seeds. Set aside.
 - c. Add 1 tsp of oil, saute the carrots briefly. Season with salt, black pepper and sesame oil. Toss with roasted sesame seeds. Set aside.
 - d. Add 1 tsp of oil, saute the yellow bell pepper briefly. Season with salt, black pepper and sesame oil. Toss with roasted sesame seeds. Set aside.
3. Mix together the gochuchang and vegan mayonnaise, this will act as the egg component in the dish.
4. Assemble the dish by first placing a cup of rice in a deep bowl. Arrange the sauteed vegetables around the bowl, placing the sauteed Unmeat Kimchi Giniling in the center. Serve with a dollop of the gochuchang-mayo mixture in the middle. Serve with sesame oil, salt, pepper, sesame seeds and kimchi on the side.

Yield: 4- 5pax