SERVING SIZE: 4 | PREP TIME: 20 MINUTES | COOK TIME: 15 MINUTES

Korean BBQ Grilled Beef with Napa Cabbage & Pear Slaw

Sweet, savory and sophisticated, this grilled beef dish brings your favorite Korean BBQ restaurant right to your dining room.

INGREDIENTS:
Korean BBQ Grilled Beef

1 to 1 ¼ lb	*Open Prairie*® Natural* Angus Beef inside round London broil (about 1-inch thick)
⅓ c	soy sauce
¼ c	grated pear
2 Tbsp	vegetable oil
4 tsp	granulated sugar
1 Tbsp	rice wine vinegar
1 Tbsp	minced ginger
1 Tbsp	sesame oil
2	garlic cloves, minced
1	shallot, minced
2 tsp	chili paste (such as sambal oelek)

INGREDIENTS:
Napa Cabbage & Pear Slaw

⅓ c	rice wine vinegar
3 Tbsp	vegetable oil
1 Tbsp	honey
1	garlic clove, minced
1 tsp	salt
6 c	shredded napa cabbage
1 c	sliced cucumber (half-moons)
1	ripe pear, thinly sliced into matchsticks
1	red pepper, thinly sliced
½	red onion, thinly sliced
2 Tbsp	chopped fresh cilantro
⅓ c	sliced natural almonds, toasted

DIRECTIONS:

1. Stir together soy sauce, pear, vegetable oil, sugar, rice wine vinegar, ginger, sesame oil, garlic, shallot and chili paste.
2. Add steak to large resealable bag; pour in marinade.
3. Seal and marinate in refrigerator for at least 4 hours or overnight.
4. Preheat grill to high; grease grate well.
5. Drain steak, reserving marinade.
6. Grill for 4 to 5 minutes per side for medium-rare or cook to desired doneness.
7. Let steak rest for 10 minutes. Slice thinly and serve with Napa Cabbage & Pear Slaw.
8. **For Napa Cabbage & Pear Slaw**: In large bowl, whisk together rice wine vinegar, oil, honey, garlic and salt; toss with cabbage, cucumber, pear, red pepper, red onion and cilantro. Refrigerate for 30 minutes. Garnish with almonds.

TIP:

- Serve with kimchi if desired.

SERVINGS: 1 | CALORIES: 550 | TOTAL FAT: 33g | SODIUM: 1860mg | TOTAL CARBOHYDRATE: 33g | PROTEIN: 29g

*Minimally processed. No artificial ingredients.

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