



# Honey Bulgogi Beef Bowls

EASY • 40 MINS

Sweet, sticky, sizzling. Bulgogi gets a golden twist with Capilano Pure Honey. This easy bowl will have everyone coming back for seconds.



**SKILL LEVEL**  
Easy

**PREP TIME**  
20 mins (plus marinating)

**COOKING TIME**  
20 mins

**SERVINGS**  
4

## Ingredients

- 60g reduced sodium soy sauce
- 3 tbsp Capilano Pure Honey
- 2 tbsp mirin
- 2 tbsp oyster sauce

## Method

1. Combine soy sauce, honey, mirin and oyster sauce in a non-reactive bowl, stir to mix. Add beef and toss to evenly coat. Cover and refrigerate for an hour to marinate\*.
2. Cook rice according to packet instructions. Keep warm.

Visit [capilano.com.au](http://capilano.com.au) to learn how to swap honey for sugar in your recipes.

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- 500g finely sliced steak (we used rib eye)
- 240g jasmine rice
- 1 tbsp rice bran oil (or any high smoke point oil)
- 4 baby cucumbers, cut lengthways
- 1 small carrot, peeled and julienned
- 4 sliced radishes (optional)
- Sliced spring onion and sesame seeds, to serve

## Method

3. Heat oil in a large frypan over high heat. Add beef and marinade and stir fry for 3-5 mins or until the beef is cooked.
4. Divide rice between 4 bowls. Top with bulgogi beef, cucumber, carrot and radish, if using. Sprinkle with spring onion and sesame seeds to serve.  
\*beef can be marinated for up to 24 hours for easy dinner prep.

Used in this recipe



### Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

#### Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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