

## INGREDIENTS

2 cups Rice  
3 cups Water, Tap, Drinking  
90 Grams Water spinach (Kangkung)  
2 cups Mung bean/ Green bean sprouts  
1 Unit Cucumber  
1 Unit Carrot  
2 Tablespoons Sesame Oil  
1 Tablespoon Soy Sauce Made From Hydrolyzed Vegetable Protein  
1 Slightly leveled tablespoon Mushroom Flavor  
2 Teaspoons Seeds, Sesame Seeds, Whole, Roasted And Toasted  
20 Grams Shallot Oil  
3 Cloves Garlic  
1 Packet Harvest Gourmet Stir Fry Mince  
1/2 Tablespoon Soy Sauce Made From Hydrolyzed Vegetable Protein  
2 Teaspoons Sesame Oil  
1 Tablespoon Honey  
2 Teaspoons Seeds, Sesame Seeds, Whole, Roasted And Toasted  
4 Pieces Seaweed, Agar, Dried  
6 Tablespoons Gochujang Sauce



## PREPARATION

- 1.** Wash the calrose rice. Put in a rice cooker with water. Let it cook.
- 2.** blanch with spinach and bean sprouts. In a separate bowl, mix the spinach, bean sprouts and Japanese cucumber with a little sesame oil, mushroom flavor and toasted sesame seeds.
- 3.** Slice the carrots. Saute the carrots with sesame oil and add a little soy sauce and MAGGI CukupRasa.
- 4.** To prepare Harvest Gourmet Stir Fry Mince Bulgogi, heat cooking oil, sauté the chopped garlic until golden brown. Add in Harvest Gourmet Stir Fry Mince.
- 5.** Add the liquid soy sauce, sesame oil, honey and sesame seeds. Saute until slightly crispy.
- 6.** To serve, mix rice with sesame oil. Put in a bowl. Arrange the vegetables on top of the rice, place the Harvest Gourmet Stir Fry Mince Bulgogi, add the gochujang sauce and top with dried seaweeds.

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