

RECIPE:

Korean Beef

Slow cooker directions

Step 1: Thaw freezer bag in fridge 12-24 hours before cooking.

Step 2: Dump contents of gallon freezer bag into slow cooker.

Step 3: Cook on low for 7-8 hours.

Step 4: Stir beef directly in the pot to ensure the beef is evenly coat

Step 5: Serve over rice and enjoy! Optional: Garnish with green onions and sesame seeds if desired. Add some sriracha sauce too if you want a little kick.

Instant pot directions

Step 1: Dump the contents of the freezer bag into the Instant Pot, add 1/2 cup water.

Step 2: Set to High Pressure for 35 minutes, then allow a 10-minute natural release followed by a quick release.

Step 3: Stir beef directly in the pot to ensure the beef is evenly coated with the sauce.

Step 4: Serve over rice and enjoy! Optional: Garnish with green onions and sesame seeds if desired. Add some sriracha sauce too if you want a little kick.

Expiration date: _____



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