

Bulgogi Kimchi Spaghetti

by Waleed Mouathen

This Korean dish with Goody Professional spaghetti pasta and a side of kimchi pickles is guaranteed to satisfy your customers.

 Serving 4



Ingredients

Cabbage kimchi, fully ripened, sliced	90 g
Sirloin steak	500 g
Brown sugar	30 g
Chopped garlic	5 g
Honey	20 g
Goody pro tagliatelle pasta	170 g
Green Thai chili , sliced	15 g
Spring onion slice	5 g
Toasted Sesame seeds	3 g
Vegetable oil	15 g
Soy sauce (jin ganjang)	5 g
Sesame oil (optional)	4 g

Extra – add some mozzarella cheese and fresh basil for extra cheesy pasta

Instructions

- Marinate bulgogi for few hours to overnight.
- Start boiling water for pasta. Add some salt and oil before adding pasta.
- Cook pasta to package directions but reduce cooking time by 1 min or so to keep it very al dente.
- While pasta is cooking (usually 7-9 min), get fully ripened cabbage kimchi and cut them into strips. If you don't have fully ripened kimchi, you can probably use it with a drizzle of vinegar.
- Cut bulgogi into thin strips or smaller pieces.
- Cut Jalapeno peppers into thin slices.
- When pasta is cooked, drain. Rinse one time in water. Although rinsing is not recommended for most pasta recipes, for this one it's better to do because there's no sauce and can lack a bit of moisture. Rinse is especially recommended for gluten free pasta as they come out quite sticky.
- Heat a non-stick pan on medium high heat. Add 1 Tbs oil.
- Add kimchi and sauté for 2 min. until they become limp.
- Add bulgogi to pan and sauté kimchi and bulgogi until bulgogi is mostly cooked
- Add pasta and lower heat. Toss and mix pasta with kimchi and bulgogi.
- Add 1 tsp soy sauce. Mix again.
- Taste and add more soy sauce to taste. Add more kimchi liquid or sprinkling of water if your pasta is too dry. Optionally add 1/2 tsp of sesame oil if you like the flavour of sesame.
- Add in Jalapeno peppers and mix one last time. Turn heat off.
- Serve right away.