

Bulgogi Steak Macaroni & Cheese

Yield: 8 each entrees

Ingredients:

- 5 lbs Reser's® Steam Table Classic Macaroni & Cheese (71117.56004)
- 2 ½ lbs Flank steak, thinly sliced
- 1 cup Bulgogi marinade
- 1 cup Sharp Cheddar, shredded
- Peanut oil for searing meat
- ½ cup Green onions, thinly sliced
- Toasted sesame seeds

Directions:

1. Place the thinly sliced flank steak in a small bowl and cover with the bulgogi marinade. Toss to combine.
2. Refrigerate for at least 8 hours or overnight.
3. Heat the Reser's Steam Table Classic Macaroni & Cheese in the steamer for 18-20 minutes, massage bag, cut open, and place into a 4" 1/3rd pan.
4. Fold in shredded Cheddar, cover and place the pan into a steamtable.
5. To serve, preheat sauté pan with light coating of peanut oil and sear 5 oz marinated steak strips on both sides until browned and cooked through. Be careful not to crowd the pan and cook the slices individually.
6. Place 9 oz of the macaroni and cheese in a warmed bowl and top with the bulgogi beef strips.
7. Garnish the beef with toasted sesame seeds and green onions, serve immediately.

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