

Short Rib Korean BBQ



Ingredients:

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|---------------------------|---------------------|---------------|
| -Flanken Style Short Ribs | -Carrots | -Garlic |
| -Jasmine or Brown Rice | -Gochujang Sriracha | -Black Garlic |
| -Kimchi | -Mayo Sriracha | Umami Sauce |
| | -Sesame Seeds | -Soy Sauce |

Instructions:

- Place carrots on a baking sheet, with none overlapping
- Mix 1 tbsp each gochujang sriracha and soy sauce, then pour over carrots and toss to coat evenly
- Cover baking sheet tightly with two layers of foil, roast for 20 minutes at 350°F
- Remove foil and roast for an additional 25-30 minutes, turning carrots halfway through, until tender in the middle
- Top with sesame seeds

- Season short ribs to your preference, or soak overnight in your go-to Asian marinade
- Cook short ribs on high-heat grill for 2-3 minutes per side, until nicely browned but still juicy (at least 125°F internal)
- Immediately serve with steamed rice, roasted carrots, kimchi, and sauces!

