



Korean Steak with Kimchi Pancakes & Pickled Cucumber Salad



Steak night loses the potatoes — but gets a spicy Korean accent — in this lively dish. Mirin- and soy sauce-marinated flank steak is pan-seared and served with a balance of fresh and funky companions. Savory daikon kimchi pancakes are cooked to a golden brown finish, and make a hearty base for the steak, soaking up its salty-sweet marinade. Quick-pickled cucumbers add a crisp, refreshing bite on the side.

Makes 2 servings
About 625 calories per serving



Ingredients



Korean Steak with Kimchi Pancakes & Pickled Cucumber Salad

Marinated grass-fed flank steak^(s)

Organic daikon kimchi

Organic seasoned flour^{(w)(tn)}

Organic pickling liquid

Organic cucumber

Organic scallions

Organic butter^(d)

All ingredients organic unless labeled otherwise.

Contains soy, tree nuts, dairy & wheat. s = contains soy, tn = contains tree nuts, d = contains dairy, w = contains wheat

Tools & Time

Wash hands and surfaces after handling raw meat. Wash and dry fresh produce.



prep +
cook time

From Your Pantry: cooking oil (such as vegetable, safflower, or canola), salt & pepper



1 Pickle cucumber

Preheat oven to 200 degrees. Slice cucumber into about 1/4-inch thick rounds. Add cucumber, a pinch of salt, and pickling liquid to a small bowl. Toss to coat. Set aside; stir frequently.



2 Make pancake batter

Combine daikon kimchi and seasoned flour in a medium bowl. Add 1/2 cup water and a pinch of salt. Mix until batter is thick and smooth.



3 Cook pancakes

Melt half of the butter in a large nonstick sauté pan over medium heat. Add large spoonfuls of batter to hot pan. Cook 3 minutes on each side, or until golden brown and cooked through. Repeat, if necessary, making 4-6 pancakes. Use remaining butter, if needed.



4 Keep pancakes warm

Transfer finished pancakes to a baking sheet. Place in oven to keep warm until ready to plate. 🍴



5 Start steak

Heat about 1 1/2 tablespoons cooking oil in a large sauté pan over medium-high heat. Remove steak from marinade; reserve excess marinade in a small bowl. Carefully add steak to hot pan. Cook 5 minutes, or until browned and mostly cooked through, stirring occasionally.



6 Finish steak

Add reserved marinade to pan. Reduce heat to medium and stir. Cook 2 minutes. Salt and pepper to taste. Remove from heat.



7 Prep scallions & pickles

Thinly slice scallions on a bias. Strain pickling liquid from cucumbers.



8 Plate your dish

Divide kimchi pancakes between plates. Serve pickled cucumbers next to pancakes. Top pancakes with Korean steak and drizzle with any remaining pan sauce. Garnish with a sprinkle of scallions. Enjoy! You share, we give. Tag your [@greenchef](#) pics [#iamgreenchef](#) for a chance to win 1 free meal. Add [#greenchefgives](#) to show your support for Meals on Wheels America. [f](#) [t](#) [i](#)

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