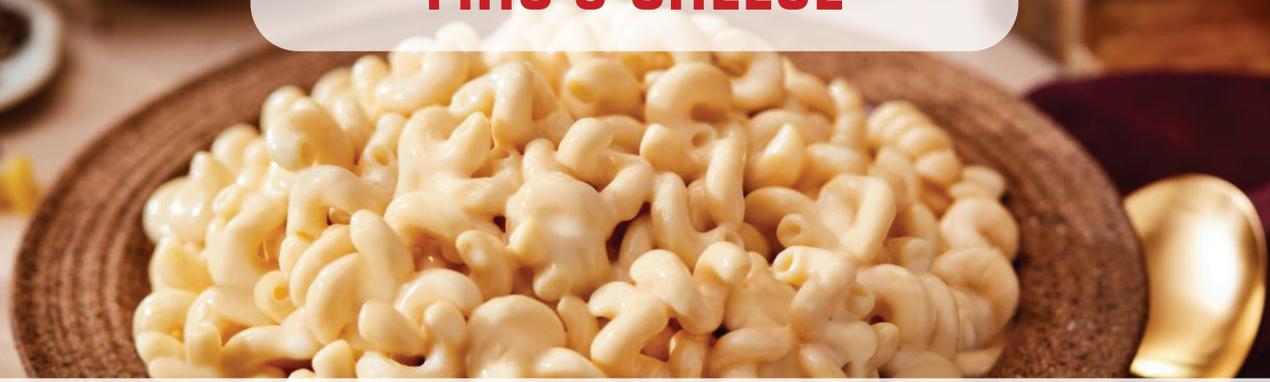


# SEOUL-STYLE BULGOGI MAC & CHEESE



Classic comfort goes global with our velvety White Cheddar Cavatappi loaded with savory-sweet, flame-seared bulgogi beef and a crunchy sesame finish.

## Ingredients:

- Brickman's Cavatappi White Cheddar Macaroni & Cheese: 1 pouch (pre-made and ready-to-heat)
- USDA Choice Angus Beef Flanks: 1 lb. (thinly sliced & marinated)
- Gochujang paste: 4 tsp (for marinade)
- Toasted Sesame Oil: 1 tsp. (for searing)
- Scallions: 2 stalks (thinly sliced)
- Toasted Sesame Seeds: 1 tsp. (for garnish)
- Optional Kick: A drizzle of gochujang or Sriracha

## Instructions:

1. Sear the Flank Steak
  - Heat a large skillet or wok over high heat with the sesame oil.
  - Add the sliced flank steak in a single layer. Let it sit undisturbed for 1 – 2 minutes to get a dark, caramelized “char” on the edges – this provides the smoky depth that makes the dish. Add gochujang paste.
  - Flip and cook for another minute until just done. Remove from heat.
2. Heat the Cavatappi
  - Heat your White Cheddar Cavatappi according to the package or prep instructions until the sauce is bubbly and the noodles are tender.
3. The Fusion Fold
  - The Mix: Gently fold the caramelized flank steak (and any flavorful juices from the pan) directly into the hot mac and cheese. The ridged texture of the cavatappi is perfect for catching both the cheese sauce and the savory beef marinade.
4. The Finish
  - Top the dish with a generous amount of sliced scallions and a sprinkle of toasted sesame seeds.
  - For those who like heat, add a few dots of spicy sauce to balance the sweetness of the beef.

Product	Description	Code #	Pack Size
 <b>Brickman's®</b> Cavatappi White Cheddar Macaroni & Cheese	Indulge your customers' cheesy cravings with this irresistible comfort food classic! Our Cavatappi White Cheddar Mac & Cheese features tender, spiral-shaped cavatappi pasta smothered in a velvety smooth white cheddar sauce.	891899	3/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

