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## **Beef Bulgogi Sandwich**

Makes 10 servings

### **Ingredients:**

40 oz Kirkland Signature™ Beef Bulgogi  
1 cup mayonnaise  
1 oz Sriracha sauce  
10 hoagie rolls  
1 cucumber, sliced at an angle  
1 carrot, shredded or matchstick cut  
1 to 2 pepperoncini peppers, sliced  
Cilantro sprigs for garnish

### **Instructions:**

Prepare Kirkland Signature Beef Bulgogi according to package directions. In a medium bowl, combine mayonnaise and Sriracha sauce. Spread mayonnaise mixture on the inside of each roll. Top with cooked Kirkland Signature Beef Bulgogi, cucumber, carrot and pepperoncini. Garnish with cilantro.

**Tip:** Add spicy pickled vegetables or thinly sliced jalapeño for an added kick.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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## **Beef Bulgogi Stir-Fry**

Makes 12 servings

### **Ingredients:**

20 oz Kirkland Signature™ Beef Bulgogi

1 to 2 Tbsp canola oil

½ sweet onion, sliced

½ bell pepper (red, yellow or green), cut into strips

8 cups assorted stir-fry vegetables (snap peas, carrots, broccoli, cauliflower)

2 Tbsp water, for steaming

2 cups white or brown rice, cooked and seasoned

¼ cup sesame seeds, toasted

### **Instructions:**

Prepare Kirkland Signature Beef Bulgogi according to package directions. Heat oil in a large skillet or frying pan. Add onion, peppers and vegetables. Saute 5 to 8 minutes. Add water to skillet. Cover and steam for 2 to 3 minutes. Add prepared Kirkland Signature Beef Bulgogi. Saute 4 to 5 minutes. Firmly pack prepared rice into a damp bowl. Flip it onto a platter to form a mound. Top with beef bulgogi and vegetables. Sprinkle sesame seeds on top. Serve immediately.

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