

Shabbat Dinner

Bibimbap

MENU

Honey Soy Glazed Salmon / Honey Soy Glazed Tofu - Vegetarian Option
White or Brown Rice
Sauteed Mushrooms
Pickled Carrot/Radish/Onion (Included in gift box)
Roasted zucchini

RECIPES

Salmon Recipe

Sprinkle Salmon with salt and pepper, then marinate in 1/3 cup soy sauce, 1/3 cup honey, 1/3 cup water, 1/4 cup oil, 2-3 cloves of minced garlic for 1-2 hours. Roast at 375 degrees for 15-20 minutes or until done.

Tofu Recipe

Drain 1 package of firm tofu from water and wrap it in paper towels. Place something heavy on top. Let it drain for at least an hour but preferably longer. Slice tofu into 1-inch cubes and marinate in 1/4 cup soy sauce, 1/4 cup of honey, 2-3 garlic cloves for at least 30 minutes, but preferably longer.

Drain from marinade and bake at 400 degrees for 25-30 minutes or until Tofu feels firm

Sauteed Mushrooms

Heat a generous amount of olive oil in a saute pan on medium-high heat & sautee sliced brown, crimini, baby bella, or white mushrooms.

Sprinkle with salt and pepper and DO NOT crowd the pan.

Sautee in batches if working with smaller pans until the mushrooms begin to brown and firm up.

Roasted Zucchini

Bibimbap Sauce (serve on the side)

2 tbps gochujang (Korean red pepper paste) 1 tbsp apple cider vinegar,
1 tbsp soy sauce, 2 tsp garlic, 2 tsp sesame oil, 1 tsp brown sugar