Korean Bulgogi Sliders

**Prep Time:** 20 min  **Cook Time:** 15 min  **Yield:** 6 sliders

**Ingredients:**

**Marinade:**
- 1 can of coke
- ¼ c. soy sauce
- ½ onion, julienned
- 2 garlic cloves, minced
- 1 inch of ginger, peeled and sliced thinly
- 1 Tbsp. of sesame oil
- 1 pinch of black pepper

**Thinly-sliced Beef:**
- 10 oz. thinly sliced beef

**Toppings for the Slider:**
- ¼ iceberg lettuce, julienned
- 2 Roma tomatoes, sliced into 6-8 disks
- 2 green onions, thinly sliced
- 2 Tbsp. mayonnaise
- 2 Tbsp. mustard
- 3 slices of American Cheese (optional)
- 6 dinner rolls or Hawaiian rolls (sliced bread is also fine)
- Dill Pickles, garnish

**Total Cost of this meal:**

$12.80  
or  
$4.27/serving

Fresh tomatoes contain **Vitamin C** - essential for healthy skin, hair, and nails.

Cooking helps release more lycopene, and antioxidant that helps remove damaging free radical.

Eat a variety of cooked and fresh tomatoes - combined with healthy fats to enjoy the maximum health benefits.
Instructions:
1. In a bowl, Mix all of the ingredients of the marinade together until well incorporated.
2. Add the thinly-sliced beef. Submerge under marinade and keep at room temperature for 15 min.
3. Prepare the toppings: julienne the lettuce, slice the tomatoes into disks, and slice the green onion.
4. Split the buns and spread a thin layer of mayo on the top and mustard on the bottom.
5. On medium high heat, cook the bulgogi until fully cooked and sauce is reduced; about 7-10 min.
6. Assemble the sliders: (Bottom Bun > Mustard> Cheese> Lettuce> Bulgogi> Tomato> Green Onion> Mayo> Top Bun) Makes 2 sliders per serving.
7. Enjoy with a side of pickles.