



20-Minute Korean Bulgogi Bowls



Ingredients for the Bulgogi Marinade & Beef:

- 1 lb. Beef sirloin or ribeye, thinly sliced
- 2 TBLS Gochujang (Korean red chili paste)
- 2 TBLS Soy sauce
- 1 TBLS Sesame oil
- 1 TBLS Brown sugar (or honey)
- 3 Cloves garlic, minced
- 1 tsp Grated ginger (optional)
- 1 TBLS Rice vinegar (optional, for tang)
- 1 TBLS Vegetable oil (for stir-frying)

Ingredients for the Creamy Gochujang Sauce:

- 2 TBLS Mayonnaise
- 1 TBLS Gochujang
- 1 tsp Soy sauce
- 1 tsp Rice vinegar or lemon juice
- 1 tsp Sugar (optional)
- Water to thin, if needed

Method:

1. In a bowl, combine gochujang, soy sauce, sesame oil, brown sugar, garlic, and ginger.
2. Add the thinly sliced beef and toss to coat. Let sit for 10–15 minutes (or longer if time permits).
3. In another small bowl, whisk together mayo, gochujang, soy sauce, vinegar/lemon juice, and sugar. Thin with a splash of water if needed until pourable.
4. Heat vegetable oil in a large skillet or wok over medium-high heat.
5. Add marinated beef in a single layer and cook for 2–3 minutes per side until browned and tender. Don't overcrowd the pan—work in batches if needed.
6. Scoop warm rice into bowls, and top with the bulgogi beef.
7. Drizzle with creamy gochujang sauce.
8. Garnish with green onions, sesame seeds, cucumber slices, and shredded carrots if desired.