

Korean Style Beef Bowl

This is a legit go to for a quick and tasty meal that everyone loves! Add ins like a Fried Egg or Vegetables make it filling and hearty, so get going! The crowds are hungry! Hot tip, I like to double the sauce recipe, its so good over rice!

Ingredients

¼ cup Brown Sugar

¼ cup Soy Sauce

2 tsp Sesame Oil

1 tsp Crushed Chili Flakes

1 to 2" fresh Ginger – fine grated

2 cloves Garlic – fine grated

1lbs Ground Beef

Garnish

Sliced Green Onion

Sesame Seeds

Cucumber

Hot Sauce

Rice

Let's Begin!

1. In a bowl, whisk together all the ingredients except for the garnish and Ground Beef. Set aside.
2. Heat a large pan to medium high temp. Add ground beef and allow to brown and fry all the way through. Should take roughly 7 min. Allow to cook off any moisture in the pan. Add the Sauce from the bowl to the pan and simmer on low temp for 5-7 min.
3. Serve in top of Rice and garnish as you wish!

Enjoy!