

Classic Bibimbap

Authentic Korean bibimbap recipe with marinated beef, seasoned vegetables, and gochujang sauce. A colorful, nutritious rice bowl perfect for any meal.

45 min

PREP

15 min

COOK

1h

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 1 cucumber
- 1 spinach
- 2 carrot
- 6 clove garlic
- 4 egg
- 4 cup rice
- 1 lb steak
- 1 tbsp soy sauce
- 1 tsp olive oil
- 1 tsp chili flakes
- 4 tsp roasted sesame oil
- 1 tsp sesame

Instructions

1 Prepare the rice

Rinse 4 cups of short-grain rice until water runs clear. Cook according to package directions until tender and fluffy, about 15-18 minutes. Keep warm and set aside.

2 Marinate the beef

Slice 1 pound of beef thinly against the grain into strips about 1/4-inch thick. Combine with 1 tablespoon soy sauce, 6 minced garlic cloves, 1 teaspoon sugar, and 1 teaspoon sesame oil in a bowl. Marinate for at least 30 minutes at room temperature.

3 **Prepare the spinach**

Bring a large pot of salted water to a rolling boil. Blanch the spinach for 2-3 minutes until wilted and bright green. Drain immediately and plunge into ice water to stop cooking. Squeeze out excess water with your hands and season with a pinch of salt and 4 teaspoons sesame oil.

4 **Prepare the carrots**

Cut carrots into thin julienne strips about 2 inches long. Heat 1 teaspoon oil in a skillet over medium-high heat. Sauté carrots for 2-3 minutes until slightly softened but still crisp. Season with salt and transfer to a plate.

5 **Prepare the cucumber**

Slice cucumbers into thin rounds, then cut into thin strips. Sprinkle with 1 teaspoon salt and let sit for 10 minutes. Squeeze out moisture with your hands and toss with remaining sesame oil.

6 **Cook the beef**

Heat a large skillet over high heat until smoking. Add marinated beef in a single layer and cook undisturbed for 2-3 minutes until browned. Stir and cook another 1-2 minutes until cooked through and caramelized.

7 **Fry the eggs**

Heat 1 teaspoon oil in a non-stick skillet over medium heat. Crack 4 eggs into the pan, keeping yolks intact. Cook for 3-4 minutes until whites are completely set but yolks remain runny.

8 **Assemble the bowls**

Divide warm rice among 4 bowls. Arrange prepared spinach, carrots, cucumber, and beef in separate colorful sections over the rice, creating distinct portions around the bowl.

9 **Top each bowl with one fried egg in the center. Serve immediately with gochujang sauce on the side for mixing.**

Tips

Use short-grain rice for the most authentic texture and better ability to absorb the flavors of the toppings.

Prepare all vegetables separately and season each individually to maintain distinct flavors and textures in the final dish.

Pat vegetables dry after cooking and seasoning to prevent the rice from becoming soggy.

Cook the egg with a runny yolk - it acts as a natural sauce when mixed into the bibimbap.

Warm your serving bowls before assembly to keep the rice at the proper temperature throughout the meal.

Let the beef marinate for at least 30 minutes, but preferably 2-4 hours for maximum flavor development.

Arrange ingredients in a colorful, organized pattern for the most visually appealing presentation.

Serve gochujang on the side initially so diners can adjust the spice level to their preference.