

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

Classic Bibimbap

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

- 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.
- 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.
- 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.
- 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.