

Yangpun Bibimbap

Learn how to make Yangpun Bibimbap — a quick, easy, and delicious way to use up leftovers while enjoying a classic Korean dish.

Prep Time	Cook Time	Total Time
5 mins	5 mins	10 mins



Course: Main Cuisine: Korean Keyword: yangpun bibimbap
Servings: 2 to 3 Author: Sue Pressey

★★★★★
5 from 3 votes

Ingredients

RICE

- 2 to 3 cups Steamed Rice

VEGETABLES AND MEAT

- 100 g Korean Bean Sprout Salad (3.5 ounces)
- 95 g Korean Zucchini Stir Fry (3.4 ounces)
- 115 g Spicy Radish Salad (4.1 ounces)
- 185 g Canned Tuna (6.5 ounces), oil/water, drained
- 2 Pan-Fried Egg , sunny-side up

SAUCE

- 2 Tbsp Gochujang (Korean chili paste), or more
- 1 Tbsp Korean Perilla Oil (or sesame oil)

Instructions

1. Prepare your choice of ingredients. (Refer to the main post or the note section below for more ideas.) The ingredients list above shows what's displayed in the picture and video. However, there are no set rules. Ideally, it would be nice to include more than three different types of banchan, vegetables, or meat in your bibimbap bowl to enhance the flavor.
2. Place a generous serving of rice into a large mixing bowl (yangpun). Arrange your choice of Korean banchan (side dishes), vegetables, meat, and a fried egg on top of the rice. Add gochujang and drizzle perilla oil (or sesame oil).
3. Mix everything thoroughly until well combined. Then, dig in and enjoy!

Notes

OTHER BANCHAN OPTIONS

- Gosari Namul (Korean Fernbrake Side Dish)
- Sigeumchi Namul (Korean Spinach Salad)
- Oi Namul (sautéed cucumber)
- Oi Muchim (Spicy Korean Cucumber)
- Gamja Bokkeum (Korean Potato Stir Fry)
- Gim (Seasoned and toasted seaweed sheet), crushed

- Kimchi, cut into bite-sized pieces
- Yeolmu Kimchi (Young radish kimchi)

ALTERNATIVE INGREDIENTS

- Cucumber, thinly sliced
- Carrots, julienned, use fresh or lightly stir-fried
- Lettuce or other green leaves, chopped
- Avocado, thinly sliced
- Mushrooms, thinly sliced, lightly stir-fried
- Tofu, firm, pan-fried