

KOREAN BEEF BULGOGI

yield: 4-6 SERVINGS prep time: 2 HOURS 45 MINUTES cook time: 15 MINUTES total time: 3 HOURS

A super easy recipe for Korean BBQ beef with the most flavorful marinade! The thin slices of meat cook quickly, and it's so tender!!!

INGREDIENTS:

- 1 1/2 pounds boneless rib eye steak
- 1/2 small pear, peeled and coarsely grated
- 1/4 cup reduced sodium soy sauce
- 2 tablespoons light brown sugar
- 2 tablespoons toasted sesame oil
- 3 cloves garlic, minced
- 1 tablespoon freshly grated ginger
- 1 tablespoon gochujang (Korean red pepper paste)
- 2 tablespoons vegetable oil, divided
- 2 green onions, thinly sliced
- 1 teaspoon toasted sesame seeds

