



KOREAN BEEF BULGOGI

 **yield: 6 SERVINGS**

 **prep: 2 HOURS 45 MINUTES**

 **cook: 15 MINUTES**

 **total: 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!!!

★★★★★ 5 stars (249 ratings)

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** 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

INSTRUCTIONS

- 1** Wrap steak in plastic wrap, and place in the freezer for 30 minutes. Unwrap and slice across the grain into 1/4-inch thick slices.
- 2** In a medium bowl, combine pear, soy sauce, brown sugar, sesame oil, garlic, ginger and gochujang. In a gallon size Ziploc bag, combine soy sauce mixture and steak; marinate for at least 2 hours to overnight, turning the bag occasionally.
- 3** Heat 1 tablespoon vegetable oil in a cast iron grill pan over medium-high heat.* Working in batches, add steak to the grill pan in a single layer and cook, flipping once, until charred and cooked through, about 2-3 minutes per side. Repeat with remaining 1 tablespoon vegetable oil and steak.
- 4** Serve immediately, garnished with green onions and sesame seeds, if desired.

NOTES

**If you do not have a cast iron grill pan, you can also use a large cast iron skillet.*

This ***Korean Beef Bulgogi*** recipe is brought to you by **DAMN DELICIOUS**

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