

Korean BBQ Beef Rice Stack - A Flavor-Packed, Asian-Inspired Meal

A Quick and Flavorful Way to Satisfy Your Korean BBQ Cravings



TIME
18 min

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INGREDIENTS

For the Beef:

- 1 lb flank steak, thinly sliced
- ... cup Korean BBQ sauce
- ... tsp garlic powder
- ... tsp ginger powder

For the Rice:

- 1 cup sushi rice
- 1 $\frac{1}{2}$ cups water

For the Toppings:

- ... cup chopped scallions
- ... cup sesame seeds
- ... cup pickled ginger

Substitutions & Add-Ons:

Rice Options: Swap sushi rice with jasmine rice, brown rice, or even quinoa for a fiber-rich twist.

Protein Alternatives: Try thinly sliced chicken, tofu, or shrimp in place of beef.

Spicy Lovers: Add a dash of gochujang, red pepper flakes, or sriracha to the marinade.

Extra Crunch: Add shredded carrots or thin-sliced cucumbers for freshness and color.

Make it a Bowl: Toss everything in a bowl for a Korean BBQ beef rice bowl vibe.

Step-by-Step Instructions:

Cook the Rice Rinse sushi rice under cold water until water runs clear. Combine with 1 $\frac{1}{2}$ cups water in a saucepan. Bring to a boil, reduce to low,

cover, and simmer for 15-18 minutes until rice is tender. Let rest covered for 5 minutes, then fluff with a fork.

Marinate the BeefIn a bowl, toss thinly sliced flank steak with Korean BBQ sauce, garlic powder, and ginger powder. Let marinate for at least 30 minutes, or up to overnight in the fridge for deeper flavor.

Cook the BeefHeat a grill pan or skillet over medium-high heat. Cook the marinated beef in batches to avoid overcrowding, about 2-3 minutes per side, until browned and cooked through.

Slice & PrepIf not pre-sliced, slice the beef into thin, bite-sized pieces after cooking. Prepare all toppings for assembly.

Assemble the StackOn each plate, start with a generous scoop of sushi rice. Layer on the sliced Korean BBQ beef, followed by a sprinkle of scallions, sesame seeds, and a few slices of pickled ginger.

Serve & EnjoyServe warm, optionally with soy sauce or wasabi on the side for dipping.

Tips for Success:

Use a sharp knife to slice your beef thinly-freeze it for 15 minutes first for easier slicing.

Cook the beef in a hot skillet or grill pan to get a nice sear.

Don't skip the resting time for rice-this helps it absorb the final bit of steam for perfect texture.

Use toasted sesame seeds for deeper flavor.

Serving Suggestions & Pairings:

Kimchi or quick pickled cucumbers

A side of miso soup or seaweed salad

A refreshing drink like a blueberry lemonade or sparkling jasmine tea

Storage & Leftovers:

DIRECTIONS

1. **Cook the Rice**Rinse sushi rice under cold water until water runs clear. Combine with 1½ cups water in a saucepan. Bring to a boil, reduce to low, cover, and simmer for 15-18 minutes until rice is tender. Let rest covered for 5 minutes, then fluff with a fork.
2. **Marinate the Beef**In a bowl, toss thinly sliced flank steak with Korean BBQ sauce, garlic powder, and ginger powder. Let marinate for at least 30 minutes, or up to overnight in the fridge for deeper flavor.
3. **Cook the Beef**Heat a grill pan or skillet over medium-high heat. Cook the marinated beef in batches to avoid overcrowding, about 2-3 minutes per side, until browned and cooked through.
4. **Slice & Prep**If not pre-sliced, slice the beef into thin, bite-sized pieces after cooking. Prepare all toppings for assembly.
5. **Assemble the Stack**On each plate, start with a generous scoop of sushi rice. Layer on the sliced Korean BBQ beef, followed by a sprinkle of scallions, sesame seeds, and a few slices of pickled ginger.
6. **Serve & Enjoy**Serve warm, optionally with soy sauce or wasabi on the side for dipping.
7. **Tips for Success:** Use a sharp knife to slice your beef thinly-freeze it for 15 minutes first for easier slicing.
8. **Cook the beef** in a hot skillet or grill pan to get a nice sear.
9. **Don't skip the resting time** for rice-this helps it absorb the final bit of steam for perfect texture.
10. **Use toasted sesame seeds** for deeper flavor.

11. **Serving Suggestions & Pairings:** Make this dish the centerpiece of a full Asian-inspired dinner spread by adding:
12. Kimchi or quick pickled cucumbers
13. A side of miso soup or seaweed salad
14. A refreshing drink like a blueberry lemonade or sparkling jasmine tea
15. **Storage & Leftovers:** Refrigerate leftovers in an airtight container for up to 3 days.
16. Store rice and toppings separately for best texture when reheating.
17. Reheat beef in a skillet or microwave. Add a splash of water to the rice to prevent drying out.
18. **More Recipes You'll Love:** If you're a fan of easy meals with bold flavor, check out:
19. This : **Tomato Skillet with Okra and Sausage** for a quick Southern twist
20. **Cajun** : **Chicken Sausage Gumbo** - spicy, hearty, and soul-warming
21. **Sheet** : **Pan Quesadillas** - for when you need fast and filling
22. **Easy** : **Turkey Wings** - Sunday dinner made simple
23. **Mexican** : **Chicken and Rice Casserole** - perfect for meal prep and one-pan convenience
24. **Final Thoughts:** This Korean BBQ Beef Rice Stack is proof that you don't need a dozen ingredients or a long cook time to create something truly memorable. With its juicy beef, fluffy rice, and vibrant toppings, it's the kind of meal that's both comforting and exciting. Serve it for dinner, lunch meal prep, or even as part of a build-your-own rice bar for guests.
25. If you give this recipe a try, leave a comment or tag me-I'd love to see your version! And for more crave-worthy dishes like this, follow along at [ChefManiac.com](https://chefmaniac.com). ???

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/korean-bbq-beef-rice-stack-a-flavor-packed-asian-inspired-meal/>