

20-Minute Easy Korean Beef Bowl the Whole Family Will Love

Easy Korean Beef (Better Than Takeout in 20 Minutes!)



TIME
20 min

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INGREDIENTS

2 pounds ground beef
¾ cup low sodium soy sauce
¼ cup dark brown sugar
3 teaspoons sesame oil
1 teaspoon rice vinegar
¼-1 teaspoon red pepper flakes (adjust to taste)
1 tablespoon minced garlic
1 teaspoon minced ginger
1 tablespoon cornstarch (optional, for thickening)
Sliced green onions (for garnish)
Cooked white rice (for serving)

DIRECTIONS

1. **Brown the Beef:** In a large skillet over medium-high heat, cook the ground beef until fully browned and slightly crispy around the edges. This usually takes about 8-10 minutes.
2. **Drain the excess grease.**
3. **Make the Sauce:** In a separate bowl, whisk together:
4. Soy sauce
5. Dark brown sugar
6. Sesame oil
7. Rice vinegar
8. Red pepper flakes
9. Minced garlic
10. Minced ginger
11. If using cornstarch, whisk it into the mixture until fully dissolved.
12. **Combine and Simmer:** Pour the sauce into the skillet with the cooked beef. Stir well to coat evenly.
13. Let it cook for about 5 minutes, allowing the sauce to thicken slightly and soak into the meat.
14. **Serve and Garnish:** Serve over warm white rice and top with sliced green onions. Enjoy immediately!

SWAPS & NOTES

Ground Beef: Use lean ground beef if you prefer less grease.

You can also substitute ground turkey or ground chicken for a lighter option.

Brown Sugar: Dark brown sugar gives deeper molasses flavor.

Light brown sugar works too, but the flavor will be slightly milder.

TIPS FOR SUCCESS

A bit of caramelization adds amazing flavor.

Make sure the sugar dissolves and the cornstarch (if using) is smooth.

A gentle simmer helps the sauce thicken properly.

For ultimate efficiency, start your rice before browning the beef.

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