

## Korean BBQ Bowls That Bring the Heat: Tender Steak, Rice, and Creamy Drizzle

Korean BBQ Steak Bowls with Creamy Sauce



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

You'll Need

For the Steak: 1 lb beef steak (flank, skirt, or New York strip), cut into 1-inch cubes 1 tbsp soy sauce 1 tbsp gochujang (Korean chili paste) 1 tbsp honey 1 tsp sesame oil 1 tsp garlic powder ½ tsp onion powder ... tsp salt black pepper:

For the Rice: 1 cup cooked rice (white, brown, or jasmine):

For the Creamy Sauce: ½ cup mayonnaise ... cup sour cream 1 tbsp sriracha ... tsp salt black pepper How I Make It (:

### DIRECTIONS

1. Step-by-: Step)
2. Marinate the : Steak
3. In a mixing bowl, I combine the soy sauce, gochujang, honey, sesame oil, and seasonings. Then I toss in the steak cubes and make sure they're fully coated. I cover and refrigerate the mixture for at least 30 minutes, though 1-2 hours is even better for deeper flavor.
4. If I'm in a rush, I let it sit while I prep the sauce and rice-it still turns out delicious.
5. Grill the : Steak
6. I heat the grill (or a grill pan) to medium-high and let it get hot before adding the steak. The small cubes only need 3-4 minutes per side to get nicely charred on the outside and still juicy inside.
7. Once grilled, I let the steak rest for about 5 minutes. This keeps all the juices in and gives me time to build the bowls.
8. Make the : Creamy Sauce
9. In a small bowl, I whisk together mayonnaise, sour cream, sriracha, salt, and pepper until smooth. It's creamy with a little heat and tang-perfect for spooning over hot steak and rice.
10. If I want it spicier, I'll add an extra squirt of sriracha or a pinch of gochujang right into the mix.
11. Assemble the : Bowls
12. I start with a base of warm rice, then layer on the steak bites. I drizzle a generous amount of the creamy sauce over the top and add any garnishes I have on hand-usually sesame seeds, sliced scallions, or fresh cucumber for crunch.

13. If I have kimchi or pickled radish in the fridge, those go in too for that extra pop of acidity.
14. My Tips for : Best Results
15. Cut steak into even pieces
16. so they cook at the same rate.
17. Don't skip the rest after grilling
18. -it makes the steak juicier.
19. Use a hot grill or skillet
20. to get a quick sear and lock in flavor.
21. Make extra sauce
22. -trust me, you'll want it. It's great on everything from veggies to sandwiches.
23. Variations I've Tried
24. Swap the rice
25. for quinoa or cauliflower rice for a low-carb version.

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

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