

Bulgogi

Korean · Main Course · Medium · 38 min total · Serves 4

Thinly sliced beef marinated in sweet soy, sesame, and pear. Grilled or pan-fried.

Ingredients

- 1.5 lb ribeye or beef sirloin (thinly sliced)
- 0.25 cup soy sauce
- 2 tbsp sugar
- 0.25 cup Asian pear or apple (grated)
- 4 cloves garlic (minced)
- 1 tbsp sesame oil
- 1 tbsp sesame seeds
- 3 sliced green onions
- 1 tbsp oil (for cooking)

Method

1. Mix soy, sugar, pear, garlic, sesame oil for marinade.
2. Marinate beef 30 min.
3. Grill or pan-fry in batches 2-3 min per side.
4. Garnish with sesame seeds and scallions. Serve with rice and lettuce wraps.

Generated by My Royal Chef AI - myroyalchef.com - 2026-10-03