

Treasure Barrel

Korean BBQ Beef Rice Stack

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Korean** Cuisine

Ingredients

For the Beef and Marinade

- [ ] 1 lb beef sirloin or ribeye, thinly sliced against the grain
- [ ] 3 tablespoons soy sauce
- [ ] 2 tablespoons brown sugar
- [ ] 1 tablespoon grated pear
- [ ] 4 cloves garlic, minced
- [ ] 1 tablespoon grated ginger
- [ ] 1 tablespoon rice vinegar
- [ ] 1 tablespoon toasted sesame oil
- [ ] 2 teaspoons gochujang paste
- [ ] 1/2 teaspoon black pepper

For the Stack & Toppings

- [ ] 4 cups cooked short-grain white rice, warm
- [ ] 1 tablespoon neutral oil (like canola or vegetable)
- [ ] 1 cup matchstick-cut carrots
- [ ] 1 cup thinly sliced cucumber
- [ ] 2 green onions, thinly sliced
- [ ] 2 tablespoons toasted sesame seeds
- [ ] Extra gochujang for drizzling (optional)

Instructions

1. In a medium bowl, whisk together all the marinade ingredients: the soy sauce, brown sugar, grated pear, minced garlic, grated ginger, rice vinegar, sesame oil, gochujang, and black pepper. It should smell amazing already, honestly. Add the thinly sliced beef, toss to coat it evenly, and let it sit for at least 15 minutes while you prep everything else. If you have more time, even better.

2. Get your toppings ready. Slice the cucumber, cut the carrots into matchsticks, and chop the green onions. Having everything prepped and in little bowls makes the final assembly feel so calm and easy, like you're a chef on a cooking show.

3. Heat the neutral oil in a large skillet or wok over medium-high heat. When the oil is shimmering, add the marinated beef in a single layer. You might need to do this in two batches so you don't overcrowd the pan. Let it sear for about 2-3 minutes without moving it, until it gets a nice brown color on one side.

4. Flip the beef and cook for another 1-2 minutes, until cooked through but still tender. Pour in any remaining marinade from the bowl and let it bubble up and thicken slightly for about a minute, coating the beef. Remove the skillet from the heat.

5. Now, let's build the stacks. Pack 1 cup of warm rice into a small bowl or measuring cup, then invert it onto a plate to create a neat base. Top the rice with a generous portion of the hot BBQ beef.

6 Arrange the carrots and cucumber artfully around the beef stack. Sprinkle with the sliced green onions and a generous pinch of toasted sesame seeds. If you like a little extra kick, drizzle a bit more gochujang thinned with a tiny bit of water over the top. Serve immediately. It's a warm, comforting meal that's perfect any night of the week, much like a slice of moist banana bread is perfect any time of day.

Nutrition per serving

480 kcal	30 g	52 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- Leftover beef and rice keep well separately for 2-3 days. Reheat gently.
- For a less spicy version, reduce the gochujang to 1 teaspoon.
- Toasting the sesame seeds really amplifies their nutty flavor. Just watch them carefully—they burn fast!