

Korean Spiced Beef Bowl

Not your average beef bowl. This Korean-inspired version spices up the traditional beef bowl with a tasty marinade made of soy sauce and ginger. Perfect for any occasion!



Main Dish

Korean

30 min

Total time

Easy

Difficulty

280

kcal / serving

Ingredients

- 90g lean beef
- 1 teaspoon low-sodium soy sauce
- 1/2 teaspoon fresh minced ginger
- Cooking oil
- 30g rice
- 1/2 cup vegetables of your choice

Steps

- 1 Marinate the beef in soy sauce and ginger for at least 30 mins.
- 2 In a pan, heat oil over medium high heat and cook beef until done.
- 3 Cook rice according to package instructions.
- 4 Wash and prepare vegetables.
- 5 Assemble bowl with cooked beef, rice, and vegetables.
- 6 Serve and enjoy!