



Easy Sheet Pan Beef Bulgogi

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 25 mins

Description

Learn how to cook beef bulgogi on a sheet pan in a super hot oven to deliver a delicious weeknight meal For best results youll want some meat with marbling Serve over rice

Ingredients

- - 1 ½ pounds flat iron steak - ¼ cup soy sauce - 1 tablespoon brown sugar - 1 tablespoon fish sauce - 1 tablespoon minced ginger - 1 tablespoon sesame oil - 1 tablespoon chili paste - 2 teaspoons sesame seeds - 2 cloves garlic
- minced - cooking spray - 1 onion
- sliced - 1 (8 ounce) package sugar snap peas - 2 tablespoons olive oil
- or as needed - 1 pinch salt and ground black pepper to taste - 1 bunch green onions
- thinly sliced on the diagonal

Instructions

1. Slice steak across the grain as thinly as possible. Whisk soy sauce
2. brown sugar
3. fish sauce
4. ginger
5. sesame oil
6. chili paste
7. sesame seeds
8. and garlic together in a large bowl until combined. Add steak and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for 1 hour to overnight. Preheat the oven to 450 degrees F (230 degrees C). Remove steak from the refrigerator and bring to room temperature. Coat a sheet pan with cooking spray. Arrange onion and sugar snap peas on one side of the prepared sheet pan. Drizzle with enough olive oil to coat; season with salt and black pepper. Remove steak from marinade and shake off excess; place on other side of the prepared sheet pan. Discard remaining marinade. Bake in the preheated oven until steak is slightly charred on edges
9. 10 to 12 minutes. Garnish with green onions.