



RECIPE

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Korean Beef Rice Bowls



Description:

These Korean Beef Rice Bowls are a quick and flavorful weeknight dinner made with savory ground beef, garlic, ginger, and a lightly sweet soy-based sauce served over warm rice. Tender carrots add freshness and color, while green onions and sesame seeds bring the perfect finishing touch. It's a simple one-pan meal that comes together fast and tastes even better than takeout.

INGREDIENTS

- 4 cups cooked rice
- 1 teaspoon sesame oil
- 1 pound lean ground beef
- 3 cloves garlic, finely minced
- 1 tablespoon minced ginger
- 4 tablespoons low-sodium soy sauce
- 3 tablespoons brown sugar
- Sriracha, optional
- 1 cup julienned carrots
- Chopped green onions, optional for serving
- Toasted sesame seeds, optional for serving
- Red pepper flakes, optional for serving

— RHINO TIP —



Pre-shredded or matchstick carrots are a great shortcut and make this recipe come together even faster on busy nights.



PREP TIME
5 min



COOK TIME
10 min



TEMPERATURE
Medium-High Heat



YIELD
4 servings

STEP-BY-STEP INSTRUCTIONS

1



Cook the rice.

Prepare the rice according to package directions and keep warm while preparing the beef mixture.

2



Brown the beef.

Heat the sesame oil in a large skillet over medium-high heat. Add the ground beef and cook until almost fully browned, breaking it apart as it cooks.

3



Add the sauce ingredients.

Stir in the garlic, ginger, low-sodium soy sauce, brown sugar, and optional sriracha. Cook for 1–2 minutes until the sauce lightly coats the beef.

4



Add the carrots.

Add the julienned carrots and cook for about 2 minutes, just until slightly softened but still vibrant.

5



Serve and garnish.

Spoon the beef mixture over warm rice and top with chopped green onions, toasted sesame seeds, and red pepper flakes if desired.

TIPS & VARIATIONS



Swap the ground beef for ground turkey or chicken for a lighter version.



Add broccoli, mushrooms, or bell peppers for extra vegetables and texture.



A drizzle of extra sesame oil at the end adds even more flavor.



Store leftovers in an airtight container in the refrigerator for up to 3 days.



For extra heat, add more sriracha or a pinch of crushed red pepper flakes while cooking.



Family favorites, one recipe at a time.

