

6 Easy Korean Dinners Your Family Will Actually Ask For

One sauce base. Six weeknight dinners. No Korean grocery run required.

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THE ONE SAUCE (use it in the bulgogi, the dakgalbi, and the bibimbap)

Ingredients: 3 tbsp soy sauce • 2 tbsp brown sugar • 1 tbsp sesame oil • 2 garlic cloves, minced • 1 tsp grated ginger • 1 tbsp gochujang

Whisk together. Doubles easily and keeps in the fridge up to a week. No gochujang? Mix 1 tsp sriracha with 1 tsp miso paste instead.

1 Ground Beef Bulgogi Bowls

INGREDIENTS

1 lb ground beef, 3 tbsp soy sauce, 2 tbsp brown sugar, 1 tbsp sesame oil, 2 garlic cloves, 1 tsp grated ginger, 2 green onions, 1 tbsp sesame seeds, rice

STEPS

1. Whisk soy sauce, brown sugar, oil, garlic, ginger.
2. Brown beef 5 min over medium-high heat; drain fat.
3. Add sauce; simmer 2 min until it clings to the meat.
4. Serve over rice; top with onions and sesame seeds.

Swap: Ground turkey or plant-based crumbles work the same.

2 Sheet Pan Dakgalbi

INGREDIENTS

1.5 lb boneless chicken thighs, 2 tbsp gochujang, 1 tbsp soy sauce, 1 tbsp honey, 1 tbsp sesame oil, 2 garlic cloves, 1/2 head cabbage, 1 sweet potato, mozzarella (optional)

STEPS

1. Whisk gochujang, soy sauce, honey, oil, garlic into a glaze.
2. Toss chicken, cabbage, sweet potato with glaze on a sheet pan.
3. Roast at 425°F for 25 min, until chicken is cooked through.
4. Snip chicken into pieces, add cheese, bake 3 more min to melt.

Swap: Kid-mild version — 1 tsp gochujang + 1 extra tbsp honey.

3 15-Minute Kimchi Fried Rice

INGREDIENTS

2 cups day-old cooked rice, 1 cup chopped kimchi, 2 tbsp kimchi juice, 1 tbsp sesame oil, 2 eggs, 2 green onions, 1 tsp soy sauce

STEPS

1. Cook kimchi in sesame oil over medium-high heat, 2 min.
2. Add rice, breaking up clumps; stir-fry 5 min.
3. Push rice aside, crack in eggs, scramble until just set.
4. Fold together; drizzle kimchi juice + soy sauce; top with onions.

Swap: No kimchi? Sauerkraut + extra 1/2 tsp gochujang.

4 Japchae (Glass Noodle Stir-Fry)

INGREDIENTS

8 oz sweet potato glass noodles, 1 tbsp soy sauce, 1 tbsp sesame oil, 1 carrot, 1 cup spinach, 4 oz mushrooms, 2 garlic cloves, 1 tbsp sesame seeds

STEPS

1. Boil noodles 6 min; drain and cut into shorter lengths.
2. Sauté carrot, mushrooms, garlic in oil, 4 min.
3. Add spinach; cook until just wilted, about 1 min.
4. Toss noodles with vegetables, soy sauce, oil, sesame seeds.

Swap: No glass noodles? Rice noodles or spaghetti work.

5 Tteokbokki (Spicy Rice Cakes)

INGREDIENTS

1 lb rice cakes (fresh or frozen), 2 tbsp gochujang, 1 tbsp soy sauce, 1 tbsp brown sugar, 1 cup water, 1 tsp sesame oil, 1 green onion

STEPS

1. If frozen, soak rice cakes in warm water 10 min to soften.
2. Whisk gochujang, soy sauce, brown sugar, water; simmer.
3. Add rice cakes; simmer 8 min, stirring, until sauce thickens.
4. Finish with sesame oil and sliced green onion.

Swap: Milder — swap half the gochujang for ketchup.

6 Build-Your-Own Bibimbap Bowls

INGREDIENTS

4 cups cooked rice, 1 carrot, 1 cup spinach, 1 cup bean sprouts, 1 lb ground beef or sliced mushrooms, 4 eggs, reserved sauce base

STEPS

1. Cook protein: beef with a spoonful of sauce base, or plain mushrooms.
2. Prep vegetables separately: sauté, wilt, and blanch.
3. Fry eggs sunny side up, keeping yolks runny.
4. Layer rice, arrange toppings, top with egg + sauce drizzle.

Swap: No bean sprouts? Cucumber or zucchini ribbons.