

Korean BBQ Beef Lettuce Wraps

Servings: 2 people (6–8 wraps) **Prep Time:** 10 minutes **Marinate Time:** 10 minutes **Cook Time:** 6–7 minutes **Total Time:** ~25 minutes

These Korean BBQ beef lettuce wraps are a quick, flavorful dinner that balances sweet-savory glazed beef with crisp lettuce and warm rice. Inspired by classic Korean BBQ flavors, this easy skillet recipe delivers bold taste without long marinating times or complicated prep.

Perfect for busy weeknights, light dinners, or when you want something satisfying but not heavy, these wraps come together in about 25 minutes and are easy to customize with your favorite toppings.

Why You'll Love These Lettuce Wraps

- Fast & weeknight-friendly – ready in under 30 minutes
- Bold Korean BBQ flavor with minimal ingredients
- Light but filling thanks to crisp lettuce and warm rice
- Customizable heat level with chili mayo or extra toppings
- No grill required – made easily in a skillet

Ingredients

Korean BBQ Beef

- ½ lb beef strips (sirloin or flank steak)
- 2 Tbsp soy sauce
- 1 Tbsp brown sugar
- 1 tsp sesame oil
- 1 tsp minced garlic (optional but recommended)

For Serving

- 6–8 lettuce leaves (butter lettuce or romaine)
- 1 cup cooked rice, warm

Chili Mayo

- 2 Tbsp mayonnaise
- 1 tsp sriracha (adjust to taste)

Optional Toppings: sesame seeds, sliced green onions, cucumbers, shredded carrots, kimchi

Ingredient Notes & Substitutions

Beef: Sirloin stays tender; flank steak adds flavor when sliced thin against the grain.

Soy sauce: Low-sodium works well; adjust seasoning later.

Brown sugar: Creates the sticky Korean BBQ glaze.

Lettuce: Butter lettuce is soft and flexible; romaine adds crunch.

Chili mayo: Adjust heat with more sriracha or balance with honey.

Instructions

1 **Step 1: Marinate the beef (10 minutes)**

Whisk soy sauce, brown sugar, sesame oil, and garlic. Toss beef until coated. Marinate 10 minutes while prepping other components.

2 **Step 2: Stir-fry the beef (5–7 minutes)**

Heat skillet over medium-high with a little oil. Cook beef in a single layer, stirring occasionally, until browned, sticky, and glossy.

3 **Step 3: Assemble the lettuce wraps**

Fill lettuce with warm rice, glazed beef, chili mayo, and desired toppings. Serve immediately.

Tips for Best Results

- Slice beef thin and against the grain for tenderness
- Don't overcrowd the pan — cook in batches if needed
- Taste and adjust with soy sauce or a splash of water if needed

Storage & Reheating

Store: Keep beef and rice separately up to 3 days in airtight containers.

Reheat: Warm beef gently; assemble wraps fresh for best texture.

Variations & Add-Ons

- Swap beef for ground beef or sliced chicken
- Add sautéed mushrooms for extra umami
- Use cauliflower rice for a lighter option
- Add gochujang to the marinade for deeper spice