

Choco Fever Dream

Korean Style Pot Roast – Easy Quick Recipe

15 min Prep time	**45 min** Cook time	**1 h** Total time
4 Servings	**Easy** Difficulty	**Korean** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lb beef chuck roast, cut into 2-inch cubes
- [ ] 2 carrots, peeled and cut into chunks
- [ ] 2 potatoes, peeled and cubed
- [ ] 1/2 head napa cabbage, coarsely chopped
- [ ] 1 onion, sliced
- [ ] 3 cloves garlic, minced
- [ ] 1 tbsp ginger, grated

For the Sauce

- [ ] 1/2 cup soy sauce
- [ ] 2 tbsp gochujang (Korean red pepper paste)
- [ ] 2 tbsp honey
- [ ] 1 cup beef broth
- [ ] 2 tbsp rice vinegar
- [ ] 1 tsp sesame oil

Instructions

1. Pat the beef dry, then season with a pinch of salt and pepper. Heat a large pot over medium-high heat, add a splash of oil, and sear the beef in batches until browned on all sides.
2. Remove the meat, add the onion, garlic, and ginger to the pot and sauté until fragrant, about 2 minutes.
3. Stir in the sauce ingredients – soy sauce, gochujang, honey, beef broth, rice vinegar, and sesame oil – scraping up any browned bits.
4. Return the beef to the pot, add carrots, potatoes, and cabbage. Bring to a gentle boil, then reduce heat to low, cover, and simmer for 35-40 minutes until the meat is fork-tender.
5. Taste the broth and adjust seasoning if needed. Serve hot, spooning broth over rice or noodles.

Nutrition per serving

480 kcal	38 g	28 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce reduces too quickly, add a splash more broth or water.
- For extra depth, add a small piece of dried kelp during simmering.
- Leftovers taste even better the next day as flavors continue to meld.