



TEAM FOUR
FOODSERVICE



Korean Bulgogi Tacos with Kimchi Slaw and Sriracha Sour Cream

Ingredients:

Meat

#6140 – 40/4 oz Steak-EZE Sirloin Fast Break-away Beef Steak – Non Marinated

1/3 cup soy sauce

1/4 cup brown sugar

1 tablespoon sesame oil

3 cloves garlic minced

1/2 tsp red pepper flakes

1/2 tsp ground ginger

2 tsp oyster sauce

2 tablespoons sesame seeds

Quick Kimchi Slaw

1/2 head of cabbage thinly sliced

1/4 red onion thinly sliced

1/4 cup green onion sliced

1 carrot, julienned (or just use a peeler and

make it into a pile of peelings)

1/4 cup rice vinegar

1 tablespoon fish sauce

1/2 tsp ground ginger

1 clove garlic minced

2 tsp sriracha

1/4 cup water

1 tablespoon sugar

Sriracha Sour Cream

1/2 cup sour cream

2 tablespoons sriracha

12 corn tortillas warmed

Cilantro for garnish, chopped

Directions:

1. In a small bowl combining the soy sauce, brown sugar, sesame oil, garlic, red pepper flakes, ginger, oyster sauce and sesame seeds. Stir to combine. Put the meat into the marinade and refrigerate at least 1 hour, preferably overnight.
2. Make the slaw by combining all ingredients in a large bowl with a lid. Give it a good shake to make sure everything is well combined. Refrigerate for at least an hour before serving.
3. Stir the sriracha into the sour cream.
4. Cook the meat just before serving. Heat a skillet over high heat until it is piping hot. Pour the meat and marinade into the hot pan and cook, stirring things around constantly until all the meat is cooked. This will only take 3-5 minutes. If you want to be more authentic then cook it on an outdoor grill.
5. Serve by placing meat onto a warmed corn tortilla, topping with a strained, heaping spoonful of the kimchi slaw, and a dash of the sriracha sour cream. Garnish with a little cilantro.

Recipe and photo courtesy of Tyson