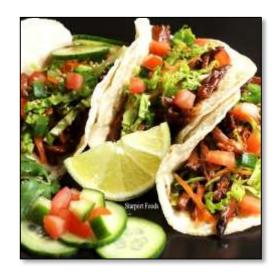
# **Starport Foods**



# Korean Tacos Fusion Food Truck Recipe



<b>Ingredients:</b>	Serves	20 (3	tacos/serving)	
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4 C.	Garlic Sesame Sauce (Starport 209)
3 C.	Spicy Red Hunan Sauce (Gluten Free
<i>5</i> C.	Starmant 212)

Starport 212)

1 C. Sugar

4 lbs. Beef, or pork, cooked, shredded 1 each English cucumber, sliced thin rounds 2 Tbsp. Rice vinegar (cucumber marinade)

1 Tbsp. Sugar (cucumber marinade) Cabbage, shredded (salad) 2 lbs. 1 lb. Carrot, shredded (salad) 1 lb. Tomatoes, diced (salad)

Ponzu Citrus Soy Sauce (Starport 235), 1 C.

(dressing)

2 Tbsp. Roasted sesame seed oil (dressing)

2 Tbsp. Rice vinegar (dressing)

2 Tbsp. Toasted sesame seeds (garnish)

Tortillas 6" 60 ea.

One serving: 3 corn tortillas, ¼ C. Korean Taco Sauce, 3 oz. shredded beef (1 oz. per taco), 1 oz. pickled cucumber, 3 oz. of salad mix (1 oz. for each Taco), dressed with 1 Tbsp. dressing.

# **Korean Taco Sauce**

Mix Garlic Sesame Sauce, Spicy Red Hunan Sauce and sugar in a pot and slowly heat to 190°F. Let cool, and store in covered container.

# **Dressing**

1 C. Ponzu Citrus Soy Sauce, 2 Tbsp. roasted sesame oil and 2 Tbsp. rice vinegar mix well and store in squirt bottle.

# **Toppings**

- Salad: Mix cabbage, carrots and tomatoes (3 oz.). Squirt about 1 Tbsp. dressing on salad just before serving.
- **Pickled Cucumber:** Mix sliced cucumber with 2 Tbsp. rice vinegar and 1 Tbsp. sugar, set aside.

# **Instructions**

Recipe: Korean Tacos

- 1. Heat pan on medium high heat; add ¼ C. Korean Taco Sauce and 3 oz. cooked shredded beef, sauté until hot.
- 2. Put about 1 oz. salad (dressed) on each tortilla.
- 3. Place hot meat (1 oz. per taco) on top of salad.
- 4. Garnish with pickled cucumber, dressing, lime wedges, chopped green onions and toasted sesame seeds.