



Korean Tacos Fusion Food Truck Recipe



Ingredients: Serves 20 (3 tacos/serving)

4 C.	Garlic Sesame Sauce (Starport 209)
3 C.	Spicy Red Hunan Sauce (Gluten Free 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)
2 lbs.	Cabbage, shredded (salad)
1 lb.	Carrot, shredded (salad)
1 lb.	Tomatoes, diced (salad)
1 C.	Ponzu Citrus Soy Sauce (Starport 235), (dressing)
2 Tbsp.	Roasted sesame seed oil (dressing)
2 Tbsp.	Rice vinegar (dressing)
2 Tbsp.	Toasted sesame seeds (garnish)
60 ea.	Tortillas 6"

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

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.