



Korean Tacos Fusion Food Truck Recipe



Ingredients: Serves 20 (3 tacos/serving)

7 C.	Korean BBQ & Wing Sauce (Starport 318)
4 lbs.	Beef or pork, cooked, shredded
1 each	English cucumber sliced thin rounds
½ C.	Rice vinegar (for cucumber marinade and dressing)
1 Tbsp.	Sugar (cucumber marinade)
2 lbs.	Cabbage, shredded (salad)
1 lb.	Carrot, shredded (salad)
1 lb.	Tomatoes, diced (salad)
1 C.	Garlic Sesame Sauce (Starport 444) for dressing.
2 Tbsp.	Toasted sesame seeds (garnish)
60 ea.	Tortillas 6"

One serving: 3 corn or flour tortillas, ¼ C. **Korean BBQ & Wing 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.

Dressing:

1 C. **Garlic Sesame Sauce**, ¼ C. rice vinegar mix well and store in a 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 ¼ C. rice vinegar and 1 Tbsp. sugar, set aside, and refrigerate.

Instructions

1. Heat pans on medium-high heat; add ¼ C. **Korean BBQ & Wing 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 the salad.
4. Garnish with pickled cucumber, dressing, lime wedges, chopped green onions, and toasted sesame seeds.