



Asian Korean Fusion Recipe Food Truck Korean Taco with Garlic Sesame Sauce and Hunan Sauce

A delicious fusion snack or light meal, Korean flavored Taco with shredded beef and topped with fresh tossed green.



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
3 ¾ lbs. Beef, 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”

Instructions:

One serving:
3 corn tortillas
¼ C. **Korean Taco Sauce**, (see below)
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.

Making 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.

Making Dressing

1 C. **Ponzu Citrus Soy Sauce**,
2 Tbsp. roasted sesame oil
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

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