



KOREAN BBQ BEEF TACOS

INGREDIENTS:

4-6 Mission® Street Tacos Flour Tortillas, warmed
1 lb trimmed hangar steak – sliced thin

MARINADE:

1/2 large Fuji apple or asian pear, grated (with juices)
2 garlic cloves, minced
2 Tbsp. rice vinegar
2 Tbsp soy sauce
1 Tbsp. red chili flake
1 Tbsp. light brown sugar
1 Tbsp. sesame oil
4 Tbsp. oil
2 Tbsp. kosher salt

KIMCHI:

1/2 Napa cabbage, shredded
2 Tbsp. kosher salt
1 Tbsp. chili paste (like sambal olek)
1/2 c carrot, grated
1 clove garlic, minced
1 tsp. ginger, grated
1/4 c. rice vinegar
2 tsp. brown sugar

OPTIONAL, FOR GARNISH:

2 Tbsp. toasted sesame seeds
2 scallions, sliced thin

INSTRUCTIONS:

1. Combine marinade ingredients in a large bowl. Add hangar steak slices and marinade for at least 30 minutes, overnight is best.
2. To make kimchi: combine shredded cabbage and kosher salt. Let kimchi rest for 15-20 minutes at room temperature.
3. Drain and discard excess liquid. Add remaining kimchi ingredients to cabbage and toss to coat evenly. Marinade for at least 30 minutes (again, overnight is best).
4. To cook hangar steak: over medium high heat, preheat cast iron skillet with 2 tbsp oil until oil is shimmering.
5. Without overcrowding the pan, place half of the steak into the hot skillet. Season with salt and cook until lightly browned, about one minute. Flip steak slices to continue cooking evenly on both sides, until crisp around the edges. Set aside. Repeat with remaining steak.
6. Warm Mission® Street Tacos flour tortillas on an ungreased skillet over medium-high heat for 10-15 seconds on each side.
7. Build tacos starting with crispy beef, kimchi, scallions and toasted sesame seeds.

MAKES 4-6 STREET TACOS