

## **“Korean Street Tacos”**

The Adventures of KayRu

### **Ingredients:**

Boness Pork Shoulder, precut into strips. (1lb yields about 3-5 tacos).

Korean Spicy Marinade ([Recipe on our website](#))

½ cabbage (cut in to strips)

½ onion sliced in strips

1 clove of garlic minced

Sprinkle of Salt (salt to taste)

1 Tsp. of [Gochugaru Powder](#) (spice to taste)

1 Tbsp. of [Sesame Seeds](#)

1 Small handful of Cilantro chopped for garnish

1/8 cup of green onion chopped for garnish

½ Avocado sliced for garnish

Soft or hard Taco Shells

### **Directions (as seen in the video):**

Marinate meat 24 hours in our marinade (recipe can be found here).

Combine and mix cabbage, onion, and garlic in a bowl. Add salt, sesame seeds, and Gochugaru and mix.

Cook pork in a frying pan until it starts to turn golden brown, and meat is done to a safe temperature.

Assemble tacos, garnish, and serve.

### **Video recipe:**

<https://youtu.be/tX-b0jKot4E>

For “hard to find” ingredients click here:

<https://kayandrussell.com/shop>