

## **KOREAN STREET TACOS**

These tacos are such a favorite in our house! The steps are so easy, and they come together faster than you would think!! Yum!!!

### **INGREDIENTS:**

- **Beef:**

1 lb. lean ground beef  
4 cloves garlic

- **Korean Sauce for Beef:**

4 Tbs brown sugar  
4 Tbs low sodium soy sauce  
2 tsp sesame oil  
½ tsp crushed red pepper flakes  
Pinch of ground ginger

- **Kimchi:**

2 cups chopped Kimchi  
1 tsp sugar (optional)

- **Siracha Mayonnaise:**

¼ cup light mayonnaise  
1 Tbs Siracha  
2 tsp lime juice

- **Tacos:**

12 mini tortillas  
2 cups shredded cabbage  
Optional garnishes – cilantro, sesame seeds

## **DIRECTIONS:**

### **- Korean Beef:**

- 1) Whisk together brown sugar, soy sauce, sesame oil, red pepper flakes and ginger. Set aside
- 2) Spray large skillet with olive oil and sauté garlic for about 1 minute.
- 3) Add ground beef and cook until browned. Drain excess fat
- 4) Stir in sauce mixture and allow to simmer for a few minutes

### **- Kimchi:**

- 1) Heat small skillet over medium heat, spray with olive oil add kimchi and sugar (if desired)
- 2) Cook for about 3-5 minutes stirring often

### **- Siracha Mayonnaise:**

- 1) Whisk all ingredients together in a small bowl

### **- Assembly:**

- 1) Grab a tortilla and load it up!!
  - Beef
  - Kimchi
  - Shredded cabbage
  - Drizzle siracha mayo
- 2) Enjoy