



KOREAN MINI TACO SALAD



Mini Korean BBQ Beef Tacos are served over a salad made of romaine lettuce, sweet corn, kimchi, sliced cucumbers, carrots and purple cabbage, drizzled with a gochujang vinaigrette. Yield: 3 Servings

Ingredients:

18 Each	Mini Korean BBQ Beef Tacos , Prepared According to Package Directions
6 Cups	Romaine Lettuce, Chopped
½ Cup	Sweet Corn, Kernels
½ Cup	Cucumbers, Sliced
½ Cup	Purple Cabbage, Shredded
½ Cup	Kimchi, Chopped
½ Cup	Carrots, Shredded

Gochujang Vinaigrette Ingredients:

½ Cup	Salad Oil
¼ Cup	Rice Vinegar
¼ Cup	Honey
1 Tbsp.	Gochujang
1 tsp.	Sesame Oil
1 tsp.	Sesame Seeds, Toasted

Directions:

1. In a small mixing bowl combine salad oil, rice vinegar, honey, gochujang, sesame oil and sesame seeds. Mix until well combined.
2. Place romaine lettuce, sweet corn, cucumbers, purple cabbage, kimchi and carrots into serving bowls and drizzle with gochujang vinaigrette.
3. Top with **Mini Korean BBQ Beef Tacos** and serve.

