



FOOD TRUCK KOREAN BBQ CRUNCHEROS



Korean BBQ Style Beef Rolled Tacos are served over a bed of fresh and tangy slaw and drizzled with a sweet gochujang glaze.

Yield: 3 Servings

Ingredients:

	Korean BBQ Style Beef Rolled Tacos
9 Each	[#6910065], Prepared According to Package Directions
½ Cup	Cabbage, julienned
¼ Cup	Red Cabbage, julienned
¼ cup	Carrot, julienned
1 Tbsp.	Cilantro, Chopped
2 Tbsp.	Rice Wine Vinegar
1 Tbsp.	Sesame Oil
1 Tbsp.	Sugar

Gochujang Glaze

2 Tbsp.	Gochujang
1 Tbsp.	Rice Wine Vinegar
1 Tbsp.	Sugar
1 tsp	Sesame Oil

Directions:

1. Add rice wine vinegar, sesame oil, and sugar to a mixing bowl and whisk to combine.
2. Toss the cabbage, carrots and cilantro in the dressing and add salt and pepper if necessary.
3. In a small bowl whisk together gochujang, rice wine vinegar, sugar and sesame oil to make the glaze.
4. Place the slaw in a serving vessel and top with **Korean BBQ Style Beef Rolled Tacos**, garnish with a drizzle of gochujang glaze.

