



KOREAN BBQ CRUNCHEROS WITH KOREAN CHEESE CORN



Korean BBQ Style Beef Rolled Tacos sit atop Korean cheesy corn, garnished with chopped kimchi, cilantro and gochujang sour cream.

Yield: 3 Servings
Ingredients:

9 Each	Korean BBQ Style Beef Rolled Tacos [#6910065], Prepared According to Package Directions	1 tsp	Sugar
2 Cups	Sweet Corn Kernels	To Taste	Salt and pepper
½ Cup	Mayonnaise	Garnish	Kimchi, Chopped
1 Cup	Mozzarella, Shredded	To Taste	Sriracha Mayo
		Garnish	Cilantro, Chopped

Directions:

1. Preheat the oven to 425 degrees
2. Add the corn, mayo, mozzarella, sugar, salt and pepper to a medium mixing bowl.
3. Place the mixture in a small oven safe dish and place in the oven for 10 minutes or until it's golden brown.
4. Top the Korean cheese corn with **Korean BBQ Style Beef Rolled Tacos**, and garnish with chopped kimchi, sriracha mayo and chopped cilantro.

