

Andro's Korean BBQ Tacos



Yield: 12 Tacos

Prep: 30 mins

Cook: 15 mins

Difficulty: 2 of 5

Method: Stove Top

Supplies: Small skillet, medium skillet, 2 small mixing bowls, whisk, cutting board and knife

Best served w/ your favorite flavor of Soju.



Ingredients

Kimchi:

- 2 teaspoons sesame oil
- 1 cup chopped kimchi
- 1 teaspoon sugar

Sriracha Mayo:

- 1/4 cup mayonnaise
- 1 tablespoon Sriracha
- 2 teaspoons freshly squeezed lime juice

Korean Beef:

- 2 tablespoons brown sugar
- 2 tablespoons reduced sodium soy sauce
- 1 teaspoon sesame oil
- 1/4 teaspoon crushed red-pepper flakes
- Pinch of ground ginger
- 2 teaspoons vegetable oil
- 2 cloves garlic, minced
- 8 ounces ground beef

Tacos:

- 12 mini flour tortillas
- 1/4 cup diced red onion
- 2 tablespoons chopped fresh cilantro leaves
- 1/4 teaspoon sesame seeds



Andro's Korean BBQ *Tacos*



Directions

- 1. In a small bowl, whisk together brown sugar, soy sauce, sesame oil, red pepper flakes and ginger.**
- 2. Heat vegetable oil in a large skillet over medium high heat. Add garlic and cook, stirring constantly, until fragrant, about 1 minute. Add ground beef and cook until browned, about 3-5 minutes, making sure to crumble the beef as it cooks. Drain excess fat.**
- 3. Stir in soy sauce mixture until well combined, allowing to simmer until heated through, about 2 minutes then set aside.**
- 4. Heat sesame oil in a small skillet over medium-high heat. Add kimchi and sugar, and cook, stirring constantly, until caramelized and heated through, about 3-5 minutes then set aside.**
- 5. In a small bowl, whisk together mayonnaise, Sriracha and lime juice then set aside.**
- 6. Serve ground beef mixture in tortillas, topped with kimchi, red onion, cilantro and sesame seeds, drizzled with Sriracha mayonnaise.**