



Korean BBQ-Style Beef Tacos

with Cabbage Slaw & Gochujang Mayo



ca. 20min



2 Servings

Bold flavors and textures take these filling tacos from quick and easy to crave-worthy! We fill toasted flour tortillas with a savory filling of grass-fed ground beef, scallions, and fried onions. A crispy cabbage slaw rests underneath and we top it all off with a sweet-spicy mayo. Korean chili peppers flavor both slaw and mayo in this fiesta of savory tangy spiciness!

What we send

- 2 scallions
- ½ oz oyster crackers ^{2,3,4}
- 1 oz mayonnaise ^{1,3}
- 1 oz gochujang ³
- ¼ oz gochugaru flakes
- 14 oz cabbage blend
- 10 oz pkg grass-fed ground beef
- ½ oz tamari soy sauce ³
- ½ oz fried onions
- 6 (6-inch) flour tortillas ^{3,4}

What you need

- sugar
- kosher salt & ground pepper
- neutral oil
- distilled white vinegar (or apple cider vinegar)

Tools

- microwave
- medium nonstick skillet

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

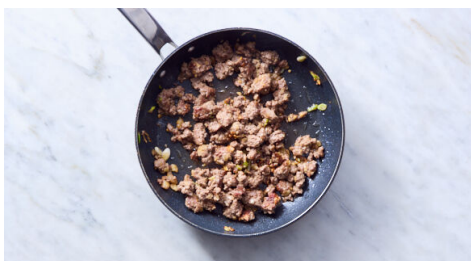
Calories 1090kcal, Fat 65g, Carbs 81g, Protein 42g



1. Prep ingredients

Trim and thinly slice **scallions**, keeping dark greens separate. Using a rolling pin, finely crush **oyster crackers** in packet.

In a small bowl, whisk together **mayonnaise, half of the gochujang (save rest for own use), 2 teaspoons water, and a pinch of sugar**. Season to taste with **salt** and **pepper**.



4. Cook beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef mixture** in small clumps and season with **salt** and **pepper**. Cook, without stirring, until well browned on the bottom, 3-5 minutes. Stir, then continue cooking until cooked through, 2-3 minutes more.



2. Make slaw

In a medium bowl, whisk together **3 tablespoons oil, 2 tablespoons vinegar, and 1½ teaspoons each of gochugaru flakes and sugar**. Add **cabbage blend** and toss to coat. Season to taste with **salt** and **pepper**; set aside to marinate.



5. Finish & serve

Divide **slaw** among **tortillas** and top with **beef, gochujang mayo, and dark scallion greens**. Sprinkle with the **remaining gochugaru flakes**, as desired. Enjoy!



3. Mix beef & warm tortillas

In a 2nd medium bowl, combine **beef, crushed crackers, scallion whites and light greens, tamari, fried onions, and 1 teaspoon salt** until evenly mixed.

Stack **tortillas** and wrap in a damp paper towel; microwave in 30-second increments until warmed through.



6. Pro tip!

If you don't have a microwave for step 3, warm the tortillas in a skillet over high heat, about 30 seconds per side.