




Korean Meatball Tacos

with Cabbage Slaw & Pickled Banchan

 30-40min  2 Servings

Gochujang is a red pepper paste that's savory, sweet and slightly spicy. It's also a key ingredient in Korean cuisine. Here, we use warming gochujang to glaze tender, gingery beef meatballs. Quick-pickled carrots and radishes (banchan) and a creamy cilantro-cabbage slaw are the perfect accompaniments. We layer all of the flavorful ingredients on top of toasted flour tortillas, for the ultimate Asian-inspired tacos.

What we send

- 2 oz red radishes
- 1 carrot
- 1½ lbs green cabbage
- 1 oz fresh ginger
- ¼ oz fresh cilantro
- 1 oz mayonnaise ^{1,2}
- 10 oz ground beef
- 1 oz panko ³
- 1 oz gochujang (use 2-4 tsp) ²
- 6 flour tortillas ^{2,3}

What you need

- apple cider vinegar (or red wine vinegar)
- sugar
- kosher salt
- egg ¹
- neutral oil

Tools

- mandoline or V-slicer
- medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 940kcal, Fat 49g, Carbs 84g, Protein 40g



1. Prep veggies

Preheat broiler with a rack in the upper third. Using a mandoline or v-slicer (or a sharp knife), thinly slice **radishes** and **carrot** (no need to peel) and **3 cups cabbage** (save rest for own use), keeping all separate. Peel and chop **1 tablespoon ginger**. Coarsely chop **cilantro leaves and stems**.



2. Pickle veg & make slaw

In a small bowl, whisk to combine **1 tablespoon each vinegar, water, and sugar**, and **1 teaspoon salt**. Add **radishes, carrots**, and **half of the ginger**, tossing to combine. In a medium bowl, combine **mayonnaise, 1 tablespoon vinegar**, and **a pinch of salt**. Add **cabbage** and **half of the cilantro**, and toss to combine.



3. Prep meatballs & glaze

In a medium bowl, combine **beef, remaining ginger, ¼ cup panko, 1 large egg, ½ teaspoon salt**, and **several grinds of pepper**. Form into **12 meatballs** and transfer to a lightly oiled medium ovenproof skillet. To a small bowl, add **2-4 teaspoons gochujang** (depending on heat preference) and **1½ tablespoons each vinegar and sugar** to make a glaze.



4. Cook meatballs

Transfer **meatballs** in skillet to top oven rack, and broil until browned and cooked through, 7-9 minutes. Carefully spoon off and discard excess fat. Add **glaze** to meatballs and toss to coat. Broil on same rack until glossy, 2-3 minutes (watch closely, as broilers vary).



5. Toast tortillas

Meanwhile, toast **tortillas** over an open flame until lightly charred in spots, 5-10 seconds per side. (Alternatively, broil in batches until lightly charred, watching closely.) Wrap in foil to keep warm.



6. Finish & serve

Assemble **tacos** at the table with **meatballs, some of the slaw**, and **pickled carrots and radishes**. Drizzle with **some of the pickling liquid** and garnish with **remaining cilantro**. Enjoy!