



KOREAN (Bulgogi) BEEF TACOS

Ingredients

- 3/4 - 1 cup kimchi roughly chopped (homemade or store-bought)
- 1 avocado thinly sliced
- 3 scallions chopped
- Flour tortillas

Chili Garlic Aioli

- 1/3 cup sour cream
- 1/4 cup mayonnaise
- 1 Tbsp. chili powder
- 2 cloves garlic grated with microplane, or very finely minced
- 1/2 tsp. cumin
- 1/4 tsp. salt

Directions

1. Place steak in freezer for about 15 minutes, which will firm it up a bit, allowing you to cut thin slices. Trim excess fat from steak and very thinly slice.
2. Using the finest side of a grater, grate the pear and onion. Combine with garlic, ginger, soy sauce, brown sugar, mirin, and sesame oil (optional) in a medium mixing bowl. Add thinly sliced steak, cover with plastic wrap and place in refrigerator, allowing to marinate for at least 2 hours, and up to 24 hours.
3. Remove steak from refrigerator approximately 20-30 minutes before ready to cook. Heat canola oil in large skillet or grill pan over high heat. Add steak and scallions to pan in a single layer and cook, stirring, until cooked through, about 2-3 minutes. It's important to cook in a single layer to avoid steaming the meat.
4. For the garlic chili aioli, mix all ingredients together until well combined. Refrigerate until ready to use.
5. Place bulgogi in tortilla and top with chopped kimchi, sliced avocado, green onions, and aioli.

Korean Beef (Bulgogi):

- 1 1/2 pounds ribeye steak
- 1 ripe bosc pear
- 1/2 medium red onion
- 2 cloves garlic grated on microplane or finely minced
- Fresh ginger grated on microplane or finely minced, the same size as 1-2 garlic cloves
- 2 Tbsp. soy sauce
- 1 1/2 Tbsp. brown sugar
- 1 Tbsp. mirin
- 1 tsp. sesame oil (optional)
- 1 Tbsp. canola oil
- 2 bunches scallions chopped

