

KOREAN BBQ TACOS

Ingredients

Ask a parent or adult for help

FOR THE PROTEIN:

- 1 1/4 pounds of the protein of your choice
- 1/4 cup soy sauce
- 2 tablespoons brown sugar
- 3 cloves of minced garlic
- 2 teaspoons minced fresh ginger
- 1/2 teaspoon red chile flakes (optional)
- salt and pepper to taste
- 2 teaspoons vegetable oil

FOR THE SLAW:

- 2 cups shredded green cabbage
- 1 cup shredded purple cabbage
- 1/2 cup shredded carrots
- 1 tablespoon lime juice
- 1 tablespoon olive oil
- 1/4 cup thinly sliced green onions
- salt and pepper to taste

PREP TIME 25 min
COOK TIME 10 min
TOTAL TIME 35 min



Instructions

1

In a resealable bag combine the soy sauce, brown sugar, garlic, ginger, chile flakes. Salt and pepper to taste.

2

Add protein, seal the bag, and shake to coat the protein in the marinade. Marinate the protein for at least 15 minutes or up to 2 hours.

3

Cover and refrigerate for at least 15 minutes or up to 4 hours.

4

Heat the vegetable oil in a large pan over high heat.

5

Add the protein in a single layer and cook for 4–5 minutes until protein is cooked through and starting to brown.

6

While the protein is cooking, make the slaw. In a medium bowl, combine the green cabbage, purple cabbage, carrots, lime juice, olive oil and green onions.

7

Toss until thoroughly mixed. Season to taste with salt and pepper.

8

To assemble, place 8 flour tortillas on a flat surface. Fill each tortilla with approximately 1/4 cup slaw and evenly divide the protein over the tortillas and serve.

