

Korean-Style Beef Tacos

Adapted from [Cooking Light June 2012](#)

Ingredients:

1/3 cup brown sugar
5 tablespoons low-sodium soy sauce
1 1/2 tablespoons chile paste (such as sambal oelek)
1 teaspoon lime zest
1 tablespoon lime juice
1 tablespoon sesame oil
4 garlic cloves, minced
1 large onion, sliced thinly
2 tablespoons olive oil
12 ounces tenderloin steak (or flank steak, skirt steak)
1/8 teaspoon salt
Cooking spray
8 (6-inch) corn tortillas
Quick Pickled Cabbage
3 tablespoons sliced green onions

Preparation:

In a large bowl, combine the first 6 ingredients and place the tenderloin steak to the dish. Cover and let marinate for at least 1 hour, making sure to turnover the meat after 30 minutes.

In a large Dutch oven (or large cooking pan), add the olive oil over medium-high heat. Saute the onions until translucent and tender, about 5 minutes. Add the tenderloin and marinade into the dutch oven. Reduce heat to a low and cover. Let meat cook for at least 45 minutes to 1 hour, until fully cooked, with a slight pink center if desired.

Remove tenderloin from pan and place on chopping board. Slice tenderloin into 1/2 inch strips and place back into the pan. Stir to combine with juices and chopped onions.

Grill tortillas about 30 seconds on each side. Add a small scoop of the meat and quick pickled cabbage on top. Garnish with green onions and add a bit of Sriracha sauce for a little heat. Serve immediately.

Quick Pickled Cabbage:

Place 3 cups thinly sliced napa cabbage in medium bowl with 2 crushed cloves. Bring 1/2 cup rice vinegar, 2 tablespoons low-sodium soy sauce, 1 tablespoon sugar, and 2 teaspoons chile paste to a boil. Pour hot mixture over cabbage; and toss. Let stand for at least 30 minutes.

Yield: 4 servings: 2 tacos each

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