

RECIPE | CUCUMBERS



BULGOGI TACOS WITH KOREAN CUCUMBER

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Recipe created by Isabella Saba



50 min

40 min PREP. | **10 min** COOKING



3



medium

INGREDIENTS

For the Korean cucumber:

- 10 oz** Pure Flavor® Poco Bites® Cocktail Cucumbers
- $\frac{1}{4}$ white onion, sliced
- 2 tbsp** soy sauce
- 1 tbsp** coconut sugar
- 1 tbsp** sesame oil
- 1 tbsp** gochugaru
- $\frac{1}{2}$ **tbsp** sesame seeds
- $\frac{1}{2}$ **tsp** salt

For the bulgogi tacos:

- 6** corn tortillas
- 3** cloves garlic, minced
- 2** green onions
- 1** pear, grated
- 1 $\frac{1}{2}$ lbs** boneless ribeye, sliced $\frac{1}{4}$ " thick
- $\frac{1}{2}$ white onion, sliced
- $\frac{1}{4}$ **cup** soy sauce
- 2 tbsp** olive oil, divided
- 2 tbsp** sesame oil

- 2 tbsp** coconut sugar
- 1 tbsp** ginger, grated
- 1 tbsp** gochujang
- $\frac{1}{2}$ **tbsp** sesame seeds
- Spicy mayo, optional for garnish
- Green onions, sliced for garnish
- Sesame seeds, for garnish

DIRECTIONS

- 1** To make bulgogi, combine steak, onion, pear, soy sauce, sugar, garlic, and ginger and let marinate for 30 minutes.
 - 2** Place cucumbers between 2 chopsticks so you don't cut all the way through. Make horizontal cuts along each cucumber, then flip over and make diagonal cuts.
 - 3** Combine cucumber accordions with onion, soy sauce, sugar, oil, salt, gochugaru and sesame seeds in a large bowl.
 - 4** Heat 1 tablespoon olive oil in a large pan over med-high heat. Cook steak 3 minutes on each side, adding remaining oil as needed.
 - 5** Toast tortillas then assemble tacos with beef and cucumber mixture.
 - 6** Garnish with spicy mayo, green onions, and sesame seeds.
- Pro Tip: For optimal flavor, please allow the bulgogi to marinate for 2 hours in the fridge.