



RECIPE | CUCUMBERS

BULGOGI TACOS WITH KOREAN CUCUMBER



50 min

40 min
PREP.

10 min
COOKING



3



medium

INGREDIENTS

Recipe created by *Isabella Saba*

For the Korean cucumber:

10 oz Pure Flavor® Poco Bites®
Cocktail Cucumbers
¼ white onion, sliced
2 tbsp soy sauce
1 tbsp coconut sugar
1 tbsp sesame oil
1 tbsp gochugaru
½ tbsp sesame seeds
½ tsp salt

For the bulgogi tacos:

6 corn tortillas
3 cloves garlic, minced
2 green onions
1 pear, grated
1½ lbs boneless ribeye,
sliced ¼" thick
½ white onion, sliced
¼ cup soy sauce
2 tbsp olive oil, divided
2 tbsp sesame oil

2 tbsp coconut sugar
1 tbsp ginger, grated
1 tbsp gochujang
½ 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.

