



Recipes

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Bulgogi Beef Flautas with Smoky Gochujang Sauce

Prep Time: 10 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

24 each 6" Heat Pressed Flour Tortillas (10400)
3 lbs. Sirloin Steaks , thinly sliced, across the grain
14.0 oz. Onion , thinly sliced
4.0 oz. Green Onions , chopped
3 Tbsp. Black Sesame Seeds , toasted
3 Tbsp. Vegetable Oil
12 oz. Cotija Cheese , crumbled
12 oz. Pico de Gallo , prepared
Bulgogi Beef Marinade , see related recipe
Smoky Gochujang Sauce , see related recipe

Directions:

1. In a hotel pan or large sealable bag, combine steak and Bulgogi Beef Marinade. Toss to coat. Allow to marinate in refrigeration for a minimum of 4 hours, or overnight.
2. Once marinated, add the onion and green onion in with beef and marinade and toss to coat. In a large sauté pan over medium-high heat, add oil. Add beef mixture and marinade and sauté for 7-8 minutes, this can be done in batches to ensure the beef is cooked quickly.
3. Once all the meat has been cooked, cool and reserve.
4. To serve: pre-heat deep fryer to 350°F. Spread 2.0 oz. of cooked beef mixture into each tortilla, top with ½ oz. of Cotija cheese and roll into a tight cigar shape; seal edge with egg wash if necessary. Deep fry for 3-4 minutes, or until outside is golden brown and inside is heated through. Serve two to a plate with 1.0 oz. Smoky Gochujang Sauce and 1.0 oz. pico de gallo.



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Bulgogi Beef Marinade

Prep Time: 10 Minutes

Serves 1

Ingredients:

3/4 cup Gochujang

1/2 cup Soy Sauce

1/2 cup Mirin

3 Tbsp. Sake

1/3 cup Brown Sugar

3 Tbsp. Honey

1/3 cup Sesame Oil

3 Tbsp. Garlic Cloves , finely chopped

Directions:

1. In a bowl, combine all ingredients and mix well to combine. Reserve refrigerated.

Smoky Gochujang Sauce

Prep Time: 10 Minutes

Serves 1

Ingredients:

10.0 oz. Mayonnaise

2.75 oz. Gochujang

3/4 tsp. Smoked Paprika

2 3/4 tsp. Sugar

Directions:

1. In a large bowl, combine all ingredients and mix well to combine. Reserve refrigerated.