



Recipes

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Korean BBQ Chicken Street Tacos

Prep Time: 40 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 3 each 4.5" White Corn Tortillas (20123)
- 1 cup Korean BBQ Marinade , (see related recipe)
- 3 oz. wt. B/S Chicken Breast
- 3 oz. vol. Pajuri Salad with Cucumbers and radishes
,(see related recipe)

Directions:

1. Marinate chicken in $\frac{3}{4}$ cup of Korean bbq marinade at least 4 hours or overnight. Save $\frac{1}{4}$ cup of marinade in a separate bowl for serving.
 2. Remove chicken from marinade and discard liquid. Place chicken on preheated grill and cook until proper internal temperature is reached. Remove chicken from grill and set aside to cool slightly.
 3. Grill 4.5" corn tortillas on both sides and place on worksurface.
 4. Fill each taco with approximately 1 oz. of Pajuri salad with cucumbers and radishes.
 5. Chop chicken into small dice and evenly distribute over salad.
 6. Drizzle with remaining marinade and serve immediately.
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Korean BBQ Chicken Marinade

Serves 1

Ingredients:

- 1 cup Soy Sauce
- 1/4 cup Red Wine Vinegar
- 1/4 cup Sesame Oil
- 1/4 cup Honey
- 1 cup Green Onions , sliced
- 4 tsp. Fresh Garlic , minced
- 1 tsp. Fresh Ginger , minced
- 2 tsp. Sesame Seeds
- 4 tsp. Chile Garlic Paste (commercially available)

Directions:

1. Whisk soy sauce, vinegar, oil, honey, onions, garlic, ginger, sesame seeds and chile garlic paste together in a mixing bowl.
2. Place in a storage container.
3. Label, Date and Refrigerate.

Pajuri Salad with Cucumbers and Radishes

Serves 1

Ingredients:

- 1 Tbsp. Crushed Red Pepper
- 1/4 cup Rice Wine Vinegar
- 1 1/2 tsp. Sesame Oil
- 1 tsp. Honey
- 1/2 tsp. Kosher Salt
- 2 1/2 cups Julienne Scallions
- 1 cup Julienne cucumbers
- 1/2 cup Matchstick Radishes

Directions:

1. Mix first 5 ingredients together in a mixing bowl.
2. Fold in julienne and matchstick vegetables and let marinate for at least an hour to allow flavors to develop.
3. Place in storage container.
4. Label, Date and Refrigerate.