



Recipes

MISSIONFOODSERVICE.COM



[Related Recipe\(s\) on the Following Page\(s\)](#)

Kalbi Kimchi Quesadilla Taco

Prep Time: 135 Minutes

Cooking Time: 12 Minutes

Serves 12

Ingredients:

24 5.5" Super Soft White Corn Tortillas (39257)

5 lbs. Korean Style Short Ribs

Kalbi , see related recipe

Korean BBQ Sauce , see related recipe

Non-stick Cooking Spray , as needed

4 1/2 cups Monterey Jack Shredded Cheese

3/4 cup Kimchi , commercially prepared

3/4 cup Shredded Napa Cabbage

3/4 cup Shredded Red Cabbage

Onion Cilantro Salsa , see related recipe

Directions:

1. Combine Korean style short ribs and enough Kalbi to coat, reserve remaining Kalbi. Allow to marinate for minimum 2 hours, up to 24 hours, the longer the better.

2. Preheat open flame grill to medium-high heat. Grill marinated short ribs while basting with Korean BBQ Sauce, for 3 to 4 minutes per side or until cooked through. Let rib rest, then debone and shred into bite-size pieces and hold warm in remaining BBQ sauce for service.

3. To Make Quesadilla-Taco To Order: Heat non-stick sauté pan over medium heat, evenly coat 1 side of two tortillas with non-stick cooking spray. Place 1 sprayed side down in sauté pan, top with 1/3 cup shredded cheese and 1 tablespoon kimchi, place 2nd tortilla sprayed side up over top. Toast on each side for 1½ to 2 minutes or until golden brown. Top with 2 ½ oz. warm Kalbi and 1 tablespoon each shredded cabbage and fold. Serve immediately with 1 oz. Onion Cilantro Salsa in ramekin.



Recipes

MISSIONFOODSERVICE.COM



Korean BBQ Sauce

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 cup Sugar

1/8 cup Soy Sauce

1/8 cup Gochujang

5/8 tsp. Sesame Oil

1/3 tsp. Rice Vinegar

Directions:

1. In a mixing bowl, whisk all ingredients. Reserve refrigerated.

Kalbi

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

2 each Kiwi , roughly chopped

1.5 cups Soy Sauce

1/4 cup Sugar

1/4 cup Honey

1/4 cup Sesame Oil

10 each Garlic Cloves

1 cup Scallions , chopped

Directions:

1. In bowl of food processor or blender, puree all ingredients. Reserve.



Recipes

MISSIONFOODSERVICE.COM



Onion Cilantro Salsa

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 cup Diced Onion

1/8 cup Chopped Cilantro

1/8 cup Fresh Lime Juice

Kosher Salt , to taste

Ground Black Pepper , to taste

Directions:

1. In a mixing bowl, combine all ingredients and season to taste.