



Recipes

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Kung Pao Beef Tostada

Prep Time: 15 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

12 each 6" Red Corn Tortillas (10611)
1 1/2 lbs. Flank Steak , pounded thin
1 1/2 cups Flank Steak Marinade , see related recipe
Vegetable Oil , as needed
6 oz. Green Peppers , diced
6 oz. Red Pepper , diced
6 oz. Onion , diced
24 oz. Kung Pao Sauce, see related recipe
24 oz. Udon Noodles , cooked
6 oz. Carrots , shreds , quick pickled
6 oz. Radishes , shreds , quick pickled
6 oz. Peanuts , toasted
Scallions , thinly sliced , as needed

Directions:

1. Combine flank steak and marinade and allow to marinate overnight, under refrigeration.
2. Thinly slice the beef, and combine peppers with onions. Preheat deep fryer to 350°F.
3. To serve: Pre-heat a deep-fryer to 350°F and fry a tortilla for approximately 30-40 seconds or until bubbling stops and desired color is achieved. Drain onto paper towels. In a hot wok with vegetable oil, add 1½ oz. peppers and onion mixture, and 2 oz. sliced beef. Sauté until meat is cooked through and vegetables have softened. Add Kung Pao sauce and 2 oz. noodles, and simmer until slightly thickened. Top the tortilla with the stir fry mixture. Finish the dish with ½ oz. each pickled carrots, pickled radish, and peanuts. Garnish with scallions and serve.



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Flank Steak Marinade

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 1 cup Soy Sauce
- 1/4 cup Sesame Oil
- 1/4 cup Rice Wine Vinegar
- 1 tsp. Ginger
- 1 tsp. Garlic , minced

Directions:

1. Combine all ingredients until well incorporated.
Reserve refrigerated.

Kung Pao Sauce

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 1 1/3 cups Dark Soy Sauce
- 2/3 cup Rice Vinegar
- 2/3 cup Chicken Stock
- 2 1/2 Tbsp. Garlic , chopped
- 2 1/2 Tbsp. Ginger , peeled
- 2 1/2 Tbsp. Chile Paste
- 4 Tbsp. Brown Sugar
- 1 1/2 Tbsp. Szechuan Peppers , minced

Directions:

1. Combine all ingredients in a blender and blend until smooth. Reserve refrigerated.