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.

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.