

Korean Steak Tacos



What you need:

Half cup fresh cilantro / A fourth of a cup brown sugar

3 tbsp canola oil / 3 tbsp soy sauce

A tbsp sesame oil / 2 large cloves of garlic minced

Jalapeno pepper chopped / Tsp pepper

Tsp ground coriander / 2-pound flank steak

For the taco:

3 cups napa cabbage / A cup of finely chopped carrots

8 scallions thinly sliced / ½ cup cilantro / 12 corn tortillas

To make:

In a large dish whisk the canola oil, brown sugar, cilantro, sesame oil, soy sauce, pepper, coriander, garlic, and jalapenos. Reserve a quarter of a cup of the mix for serving. Place the steak in the rest of the marinade. Let marinate for 20 minutes at room temperature. Cook the meat over a grill at medium-high heat. Let the meat rest and prepare the tacos. In a large bowl, mix the scallions, carrots, cabbage, and cilantro. Heat the tortillas in a pan. Serve the meat and toppings over the tortillas.