

## **Korean Steak Tacos with Asian Pear Slaw**

*(adapted from mountainmamcooks.com)*

serves 6 generously

### **For the marinade:**

1/3c chopped fresh cilantro

2T brown sugar

3t soy sauce

3T vegetable oil

2 cloves garlic, chopped fine

1 heaping teaspoon garlic chili-paste

1/2t ground coriander

juice of ½ lime (about 1T)

2 lbs beef sirloin steak or tri-tip

### **For the slaw:**

½ head green cabbage, thinly sliced (about 3c)

1 Asian pear, julienned (can substitute Granny Smith apple)

juice of ½ lime (about 1T)

2T seasoned rice vinegar

2T chopped fresh cilantro

pinch of kosher salt

### **For the tacos:**

12 corn tortillas

oil for frying (if desired)

1. Combine marinade ingredients in resealable bag or container with tight-fitting lid. Add steak and turn to coat the meat. Marinate for at least 6 hours or overnight.

2. To grill the meat, heat gas or charcoal grill to medium high. Remove meat from marinade and dispose of remaining marinade. Grill about 10-12 minutes

total, turning halfway through. Remove steak from grill, cover and let rest for 10 minutes.

3. Prepare slaw by combining all ingredients in large bowl and tossing to combine. Let sit while preparing tortillas.

4. To warm tortillas, preheat skillet or griddle to medium heat and lay tortilla in the pan for 5-10 seconds until the top of the tortilla feels warm. Flip over the tortilla and warm for another few seconds. Stack warmed tortilla on a plate and repeat with additional tortillas.

5. To fry tortillas, heat  $\frac{1}{2}$ " of vegetable oil in a frying pan to medium-high heat and fry tortillas for about 10 seconds on either side. Transfer fried tortillas to paper towel-lined plate.

6. To assemble tacos, thinly slice steak against the grain, fill prepared tortillas with steak and a small handful of slaw.