



Korean Kimchi Brisket Tostada

Prep time: 20 Cook Time: 840 Servings: 12

Combo/Fusion,Asian,Entrees,Appetizers/Sides/Snacks,Fry-Ready Tortillas,Casual Dining,Catering,FSR/QSR,Global Tacos,Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Fry-Ready Tortilla	37183		12 Each
Korean Brisket		see related recipe	5 1/4 Lbs.
Asian Pears		Slaw, see related recipe	4 cup
Carrots		shredded	1 3/4 Lbs.
Mung Bean Sprouts			2 cup
Spicy Kimchi		Aioli, see related recipe	1 1/2 cup
chives		chopped	As Needed
black sesame seeds			As Needed



Instructions

1. To make one tostada, prepare 10" Mission® Fry-Ready Tortilla according to package instructions. Reserve.
2. Top the crispy tortilla with a 7 oz. portion of chopped Korean brisket, 2-1/2 oz. of the Asian pear slaw, 1/2 oz. shredded carrot, and 1 oz. mung bean sprouts.
3. Garnish with 2 Tbsp. Spicy Kimchi Aioli, 1 Tbsp. green onions, and 1/4 tsp. black sesame seeds.



Korean Brisket

Prep time: 25 Cook Time: 840 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Brisket		whole	14 Lbs.
salt			As Needed
gochujang			As Needed

Instructions

1. Trim brisket of excess fat down to ¼” thick.
2. Rub brisket with gochujang paste and salt until well coated.
3. Roast brisket at 235°F for 14 hours.
4. Chop brisket and hold hot for service.

