



## Bulgogi Beef Flautas with Smoky Gochujang Sauce

Prep time: 10 Cook Time: 20 Servings: 12

Combo/Fusion,Asian,Appetizers/Sides/Snacks,Entrees,Flour Tortillas,Casual Dining,FSR/QSR,Catering,Modern Mexican,Snacks & Shareables

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Heat Pressed Flour Tortillas	10400		24 Each
Sirloin Steaks		thinly sliced, across the grain	3 Lbs.
Onion		thinly sliced	14.0 Oz.
Green Onions		chopped	4.0 Oz.
Black Sesame Seeds		toasted	3 Tbsp.
Vegetable Oil			3 Tbsp.
Cotija Cheese		crumbled	12 Oz.
Pico de Gallo		prepared	12 Oz.
Bulgogi Beef Marinade		See Related Recipe	12 Oz.
Smoky Gochujang Sauce		See Related Recipe	12 Oz.



## Instructions

1. In a hotel pan or large sealable bag, combine steak and Bulgogi Beef Marinade. Toss to coat. Allow to marinate in refrigeration for a minimum of 4 hours, or overnight.
2. Once marinated, add the onion and green onion in with beef and marinade and toss to coat. In a large sauté pan over medium-high heat, add oil. Add beef mixture and marinade and sauté for 7-8 minutes, this can be done in batches to ensure the beef is cooked quickly.
3. Once all the meat has been cooked, cool and reserve.
4. To serve: pre-heat deep fryer to 350°F. Spread 2.0 oz. of cooked beef mixture into each tortilla, top with ½ oz. of Cotija cheese and roll into a tight cigar shape; seal edge with egg wash if necessary. Deep fry for 3-4 minutes, or until outside is golden brown and inside is heated through. Serve two to a plate with 1.0 oz. Smoky Gochujang Sauce and 1.0 oz. pico de gallo.



# Bulgogi Beef Marinade

Prep time: 10 Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Gochujang			3/4 cup
Soy Sauce			1/2 cup
Mirin			1/2 cup
Sake			3 Tbsp.
Brown Sugar			1/3 cup
Honey			3 Tbsp.
Sesame Oil			1/3 cup
Garlic Cloves		finely chopped	3 Tbsp.

## Instructions

1. In a bowl, combine all ingredients and mix well to combine. Reserve refrigerated.



# Smoky Gochujang Sauce

Prep time: 10 Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mayonnaise			10 Oz.
Gochujang			2.75 Oz.
Smoked Paprika			3/4 tsp.
Sugar			2 3/4 tsp.

## Instructions

1. In a large bowl, combine all ingredients and mix well to combine. Reserve refrigerated.

