



Kung Pao Beef Tostada

Prep time: 15 Cook Time: 15 Servings: 12

Asian, Entrees, Corn Tortillas, Catering, Casual Dining, Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Red Corn Tortillas	10611		12 Each
Flank Steak		pounded thin	1 1/2 Lbs.
Flank Steak Marinade		See Related Recipe	1 1/2 cup
Vegetable Oil			as needed
Green Peppers		diced	6 Oz.
Red Pepper		diced	6 Oz.
Onion		diced	6 Oz.
Kung Pao Sauce		See Related Recipe	24 Oz.
Udon Noodles		cooked	24 Oz.
Carrots		shreds, quick pickled	6 Oz.
Radishes		shreds, quick pickled	6 Oz.
Peanuts		toasted	6 Oz.
Scallions		thinly sliced	as needed



Instructions

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: Preheat 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: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Olive Oil			1/2 cups
Fresh Lime Juice			1/2 cups
Garlic		Clove , finely chopped	8 each
Ground Cumin			2 Tbsp.
Ground Coriander			2 Tbsp.
Kosher Salt			1.5 tsp.
Ground Black Peppers			1 tsp.

Instructions

1. In mixing bowl, combine all ingredients; stir well.



Kung Pao Sauce

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Dark Soy Sauce			1 1/3 cup
Rice Vinegar			2/3 cup
Chicken Stock			2/3 cup
Garlic		chopped	2 1/2 Tbsp.
Ginger		peeled	2 1/2 Tbsp.
Chile Paste			2 1/2 Tbsp.
Brown Sugar			4 Tbsp.
Szechuan Peppers		minced	1 1/2 Tbsp.

Instructions

- 1. Combine all ingredients in a blender and blend until smooth. Reserve refrigerated.

