



Korean Beef Tacos

with Bell Peppers, Gochujang, and Kimchi

Gochujang is a spicy condiment used in Korean cuisine. It's made from fermented soy beans, dried chiles, and garlic. In these sensational tacos, it does double duty as a topping on warm tortillas and as a marinade for the onion and bell peppers.

35-45 minutes

3 servings

750 calories per serving

Plated.

Ingredients

- 1 yellow onion
- 4 scallions
- 1 head Boston lettuce
- 2 red bell peppers
- 1 yellow bell pepper
- 1 pound ground beef
- 1½ tablespoons sesame oil
- ¼ cup soy sauce
- 1 teaspoon granulated sugar
- ¼ cup gochujang, divided
- 9 flour tortillas
- ¾ cup kimchi

You'll Need

- 1½ tablespoons canola oil
- kosher salt
- black pepper
- large resealable plastic bag (optional)
- aluminum foil
- 12" large pan

Recipe Tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Using a slotted spoon will drain off any excess fat from the beef so it stays in the pan, not in your tacos!

Taste the kimchi before you use it, as it has a strong flavor. Only use as much as you prefer.

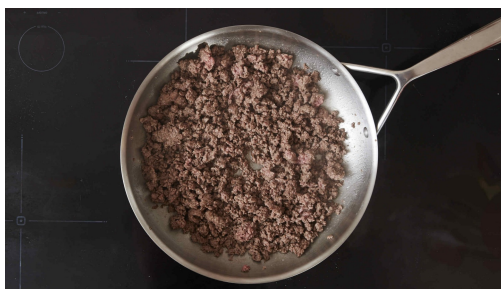
USDA recommends cooking ground beef to 160°F.

Great food starts with great ingredients. We're proud to send you beef raised without antibiotics or added hormones.



1. Prepare Ingredients

Preheat oven 350°F. Peel **onion**, halve, and slice as thinly as possible. Rinse remaining produce. Trim and discard **scallion** roots and thinly slice. Pat **lettuce** dry with paper towel and separate leaves. Halve **bell peppers** lengthwise, discarding seeds, and thinly slice lengthwise. Pat **beef** dry with paper towel.



4. Brown Beef

While tortillas warm, heat **1½ tablespoons canola oil** in a large pan over medium-high heat. When oil is shimmering, add **beef** and season with **¾ teaspoon salt** and **pepper** as desired. Cook until browned, about 5 minutes.



2. Marinate Vegetables

In a large bowl or resealable plastic bag, combine **sesame oil**, **soy sauce**, **sugar**, and up to **2½ tablespoons gochujang** or less if desired (it's spicy!). Add **onion** and **bell peppers** and turn to coat. Set aside to marinate at room temperature for about 10 minutes.



5. Sauté Vegetables

Add **vegetables and marinade** to pan with beef over medium-high heat and sauté, stirring, until vegetables soften, about 5 minutes. Remove from heat. Season with **½ teaspoon salt** and **pepper** as desired.



3. Warm Tortillas

While vegetables marinate, stack **tortillas**, wrap in foil, and place in oven to warm for 5-10 minutes.



6. Plate Tacos

Spread **warmed tortillas** with as much **remaining gochujang** as desired. Top with **lettuce leaves** and **vegetables**. Using a slotted spoon, add **beef** and garnish with **kimchi** and **scallions** (see Recipe Tip). Enjoy—utensils optional.

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