



# KOREAN STEAK TACOS

## WITH SLAW

**DIFFICULTY:** Easy | **SERVES:** 4 | **READY IN:** 35 minutes

The steak in these Korean steak tacos is so moreish! A really simple and flavoursome meal. It might just become a regular in your household!



### STEAK

- ☐ 1/4 cup soy sauce (60ml)
- ☐ 3 Tbsp brown sugar
- ☐ 2 Tbsp sesame oil
- ☐ 1 1/2 tsp garlic powder
- ☐ 1 tsp ground coriander
- ☐ 1 tsp finely grated ginger
- ☐ 1/4 tsp black pepper
- ☐ 550g sirloin steak (1lb 3oz)

### SLAW

- ☐ 1/4 small green cabbage
- ☐ 1 large carrot
- ☐ 1 small red onion

- ☐ 1/4 cup plain, unsweetened yoghurt (60ml)
- ☐ 3 Tbsp mayonnaise
- ☐ 1 Tbsp lime juice
- ☐ 1 Tbsp cold water
- ☐ 1/4 tsp garlic powder

### TO SERVE

- ☐ 6-8 wholegrain or regular tortillas
- ☐ 2 tsp black or white sesame seeds
- ☐ Large handful fresh coriander

### 1. MARINATE STEAK

Choose a shallow dish big enough to snugly fit the steak in a single layer. Whisk together soy sauce, sugar, oil, garlic powder, coriander, ginger and pepper in the dish. Add steak and spoon marinade over the top. Leave to marinate while you prepare the rest of the meal (flip steak about half-way through).

### 2. MAKE SLAW

Finely shred the cabbage. Julienne or grate the carrot and finely dice onion. Whisk together yoghurt, mayonnaise, lime juice, water and garlic powder. Season to taste with salt and pepper. Combine with cabbage, carrot and onion in a large bowl.

### 3. COOK STEAK

Heat a large frying pan over medium-high heat. Remove steak from marinade (reserve the marinade) and cook for 3 minutes each side (this should cook the steak to medium-rare - adjust cooking time to suit your tastes). Place steak on a wooden board, cover with foil and leave to rest for 5-10 minutes.

4. Meanwhile, add reserved marinade to pan and simmer for 1-2 minutes until reduced to a sticky sauce. Remove from heat.

5. Thinly slice steak and place back in the pan with the marinade. Toss to combine.

### 6. HEAT TORTILLAS

Warm tortillas in a clean frying pan or chargrill pan (spray pan lightly with oil), or heat in the microwave.

### 7. SERVE

Fill tortillas with slaw, then top with steak, sesame seeds and coriander. Slice any remaining lime into wedges and serve with tacos, if desired.



**WINE MATCH:** Go for a Shiraz.

## **KOREAN STEAK TACOS RECIPE NOTES**

**GLUTEN-FREE OPTION:** Make sure you use gluten-free soy sauce and mayonnaise. Use gluten-free tortillas.

**INGREDIENT SWAPS / NOTES:** Rump steak could be used instead of sirloin steak. If you don't like red meat, chicken thighs would also work well (you will need to cook them for longer). Swap the tortillas for 10-12 smaller soft tacos if you prefer.

**STORING AND REHEATING:** Store steak, slaw and tortillas separately. Sesame seeds and coriander can be added to slaw. Steak can be quickly reheated in a frying pan or microwave. If you are planning to have leftovers for another dinner, keep the uneaten steaks whole and slice before reheating with the marinade in a frying pan. You could also leave half the steaks raw and continue to marinate until you are ready to cook them. Assemble tacos just before serving.