



Lamb Bulgogi Tacos with Soy Pickled Pear Salsa

SERVINGS: 16 **RECIPE COURTESY:** Chef Alex Sadowsky

SPOTLIGHT SUPHERB FARMS® PRODUCTS:

Available at



Salsa Blend



Garlic Puree



Ginger 1/8"



IQF Cilantro



INGREDIENT LIST:

Green "Taco" Sauce:

- **4 c SupHerb Farms® Salsa Blend**
- **¼ c SupHerb Farms® Garlic Puree**
- **¼ c SupHerb Farms® Ginger 1/8"**
- **2 c SupHerb Farms® IQF Cilantro**
- 1 c Lime Juice
- 1 c Olive Oil
- 2 Tbsp Kosher Salt

Lamb Bulgogi:

- 5 lb Leg of Lamb, Boneless
- 1 c Rice Vinegar
- 1 c Soy Sauce
- **½ c SupHerb Farms® Garlic Puree**
- **2 c SupHerb Farms® Salsa Blend**
- ¼ c Maple Syrup
- ¼ c Sesame Oil
- ½ c Sesame Seeds
- 1 c Onion, Thinly Sliced
- 1 c Carrot, Thinly Shredded

Soy Pickled Pears:

- 4 Asian Pears, Diced
- 2 c Soy Sauce
- 2 c White Vinegar
- 2 c Water
- 1 c White Sugar

Soy Pickled Pear Salsa:

- **4 c SupHerb Farms® Salsa Blend**
- 4 c Soy Pickled Pears
- 2 Tbsp Lime Juice
- 2 Tbsp Olive Oil
- 1 Tbsp Kosher Salt

Green Slaw:

- 5 lb Cabbage, Thinly Shredded
- 1 lb Carrots, Thinly Shredded
- 1 lb English Cucumber, Thinly Shredded
- **2 c SupHerb Farms® Salsa Blend**

Base:

- 48 Corn Tortillas

Garnish:

- ½ c White Sesame Seeds
- ½ cup Gochugaru Pepper Flakes
- 8 oz Fresh Cilantro Sprigs
- 16 Lime Wedges



DIRECTIONS:

- 1. To prepare the green “taco” sauce:** Add 4 cups SupHerb Farms® Salsa Blend, ¼ cup SupHerb Farms® Garlic Puree, ¼ cup SupHerb Farms® Ginger 1/8”, 2 cups SupHerb Farms® IQF Cilantro, and 1 cup lime juice into a blender. Pulse until smooth paste forms. Slowly drizzle 1 cup olive oil until fully incorporated. Season with 2 Tbsp kosher salt. Transfer to quart container and refrigerate until service.
 - 2. To prepare the marinade:** Slice lamb against the grain as thin as possible. Tip: Freeze to firm up before slicing. In a large bowl, combine 1 cup vinegar, 1 cup soy sauce, ½ cup SupHerb Farms Garlic Puree®, 2 cups SupHerb Farms® Salsa Blend, ¼ cup maple syrup, and ½ cup sesame oil. Pour over sliced lamb, then add 1 cup sliced carrots and 1 cup sliced onions. Refrigerate at least 1 hour or overnight.
 - 3. To prepare the soy pickled pears:** Add diced pears to a medium mixing bowl and set aside. In a small saucepan, heat 2 cup soy sauce, 2 cup water, 2 cup vinegar, and 1 cup sugar until dissolved. Pour liquid over diced pears while hot. Refrigerate until cool.
 - 4. To prepare the soy pickled pear salsa:** In a small mixing bowl combine all the soy pickled pears (discarding the soy pickled pear liquid for another use), 4 cups SupHerb Farms® Salsa Blend, 2 Tbsp lime juice, 2 Tbsp olive oil, and 1 Tbsp kosher salt with gloved hands. Refrigerate until service.
 - 5. To prepare the green slaw:** In a large bowl, combine 5 lb shredded cabbage, 1 lb shredded carrots, 1 lb shredded cucumber, and 2 cups SupHerb Farms® Salsa Blend with gloved hands. Store dry in 1 gallon container until needed.
 - 6. To cook the lamb bulgogi:** On a hot flat top, sear 6 oz lamb bulgogi. While bulgogi is cooking, reheat tortillas on a flat top.
 - 7. To plate one serving:** Toss 1 cup of green slaw with ¼ cup of green taco sauce. Place 1 Tbsp of green taco sauce in middle of each tortilla (3 per tacos serving). Top each tortilla with ½ cup of green slaw followed by 6 oz lamb bulgogi evenly (2 oz per tortilla).
 - 8. To garnish:** Top each taco with 1 Tbsp of soy pickled pear salsa. Split evenly, top the tacos with 1 tsp sesame seeds, 1 tsp gochugaru, and 5 fresh cilantro sprigs. Squeeze 1 lime wedge over the top of the dish.
-