



# KOREAN BEEF NACHOS

by Chef David Cocker

## USING: REUVEN FULLY COOKED LEAN GROUND BEEF

Prep & Cook Time: 25 minutes

Servings: 3-4

### INGREDIENTS

#### Beef

8.8 oz (250 g) Reuven Fully Cooked Lean Ground Beef (Product Code B03737)

2 tbsp (30 ml) light brown sugar

2 tbsp (30 ml) soy sauce

1 tsp (5 ml) sesame oil, toasted

1 tsp (5 ml) ginger, freshly grated

1/2 tsp (5 ml) crushed red pepper chili flakes

2 tbsp (30 ml) vegetable oil

#### Nachos

12.4 oz (350 g) tortilla chips

1 cup (250 ml) kimchi, chopped

1 tsp (5 ml) white sugar

1 tsp sesame oil, toasted

1 tsp sesame seeds, white

1/2 cup (125 ml) white onion, diced

1/2 cup (125 ml) cilantro

1 cup (250 ml) monterey jack

1/2 pc avocado, diced

1/4 cup (60 ml) sour cream

1/4 cup (60 ml) sriracha

### PREPARATION

In a bowl, mix brown sugar, soy sauce, sesame oil, ginger, red chili peppers and ground beef. Let marinade in the fridge for 1-2 hours.

Heat vegetable oil in skillet over medium heat, add kimchi, sesame oil and sugar, stir and cook for 3-4 minutes or until caramelized, set aside.

Spread tortilla chips in a single layer onto a baking sheet. Top with cheese and then marinated ground beef. Place into a 350°F preheated oven, for 5 minutes.

Top with caramelized kimchi, onion, avocado, cilantro, sesame seeds and drizzle with sour cream and sriracha. Serve immediately.

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