

2017 Berry Blast Off Winning Recipe by Elizabeth Koseyan North Hills, CA:

Korean Style Strawberry Marinated Beef Tacos in Lettuce Leaves and Daikon Radish Sweet and Spicy Kimchi

Ingredients

Beef:

¾ pound sirloin, thinly sliced

Beef Marinade:

¾ cup fresh strawberry, pureed

1/3 cup onion, pureed

5 cloves garlic, minced

3 teaspoons fresh ginger, minced

2 ½ tablespoons brown sugar, packed

2 ½ tablespoons soy sauce

1 ½ tablespoons sesame oil

1 ½ tablespoons canola oil

½ teaspoon kosher salt

1/8 teaspoon black pepper

Instructions

In a medium bowl, place all marinade ingredients and whisk together to combine.

Add meat and massage to combine.

Cover and let sit at room temperature for 30 minutes.

Daikon Kimchi:

1 cup daikon radish, julienne

¼ cup fresh strawberries, pureed

1/3 cup fresh strawberries, diced

1 tablespoon green onion. Thinly sliced

2 garlic cloves, minced

2 ½ teaspoons granulated sugar

2 teaspoons white vinegar

1 teaspoon fish sauce

1/8 teaspoon cayenne pepper

Pinch of salt

Instructions

Mix all ingredients in a small bowl, cover, set aside until assembly time.

Steamed Rice:

1/3 cup short grain rice

2/3 cup water

Instructions

Bring water to a boil in a small saucepan on medium heat.

Add rice and simmer on low heat until rice is cooked.

Remove from heat and set aside.

Taco components:

10 hearts of romaine lettuce leaves

2 tablespoons toasted sesame seeds

2 green onions, thinly sliced

Instructions

In a large skillet, over medium-high heat, add the marinated beef along with the marinade.

Stir occasionally, until meat is slightly pink.

Remove from heat.

Instructions

Place rice evenly among the 10 romaine leaves, add meat, kimchi, green onions and sesame seeds.

Serve immediately.

Makes 5 servings. (2 tacos per person)