

Simple SlowCooked Korean Beef Soft Tacos

Oscar · 29/09/2024



Prep Time

8 hrs 20 mins

Difficult

Medium

Servings

8

Description

This Korean taco recipe was given to me by a Korean friend Its so full of flavor I did tweak it a little to add more spice Serve with your favorite taco toppings

Ingredients

- - 1 (3 pound) beef chuck roast
- trimmed - ½ medium onion
- diced - ½ cup dark brown sugar - ½ cup soy sauce - 10 cloves garlic - 1 medium jalapeno pepper
- diced (Optional) - 1 (1 inch) piece fresh ginger root
- peeled and grated - 2 tablespoons seasoned rice vinegar - 1 tablespoon sesame oil - salt and ground black pepper to taste - 16 (6 inch) corn tortillas (Optional)

Instructions

1. Place chuck roast into a slow cooker with onion
2. brown sugar
3. soy sauce
4. garlic
5. jalapeño pepper
6. ginger
7. rice vinegar
8. sesame oil
9. salt
10. and pepper. Cover and cook until meat is tender and can easily be pulled apart with a fork
11. on Low for 10 hours or High for 8 hours. Transfer roast to a cutting board and shred meat with two forks. Return to the slow cooker and mix with the juices. Serve with corn tortillas. Jennifer Cook's Note Sometimes I use 2 tablespoons of garlic-chile paste instead of the ginger and diced jalapeño. Depending on how spicy you like it
12. you can add more. We love spice! For topping the tacos
13. mix a bag of shredded coleslaw with thinly sliced cucumbers and carrots. Season the slaw with 1 tablespoon of soy sauce
14. 2 tablespoons of rice vinegar
15. salt
16. and pepper.