

Bibimbap Street Tacos

DEVELOPED BY: Washington State University

Servings: 1

Serving Size: 3 Tacos

Ingredients	Quantity	Measure
Barbecue Naked Pulled BVQ	4	Ounces
Bibimbap Sauce (see recipe)	4	Ounces
Carrot Shredded	2	Ounces
Sesame Oil	1/2	Teaspoon
Salt Kosher	1	pinch
4 inch Corn Tortilla	3	each
Sriracha Aioli (see recipe)	1	Ounce
Cilantro Chopped	1	Teaspoon

Preparation

1. Combine the BVQ and bibimbap sauce in a pan and heat over low heat, stirring occasionally.
2. While the BVQ is heating, sauté the carrots in sesame oil until just softened and season with salt.
3. Fry the corn tortillas briefly in oil until hot and pliable. Place on a paper towel lined pan and season with small amount of salt.

Plating

1. Place three tortillas on a plate slightly overlapping.
2. Place 2 ounces of sauced BVQ in a center line of each corn tortilla.
3. Top with roughly one tablespoon of sesame carrots.
4. Garnish with sriracha aioli and cilantro.

