

Korean Barbecue Tostada

DEVELOPED BY: Washington State University

Servings: 2 Serving Size: 1 tostada

Ingredients	Quantity	Measure
Barbecue Naked Pulled BVQ	4	Ounces
Vegan Kimchee	3	Ounces
Korean BBQ sauce (see recipe)	4	Ounces
Sriracha Aioli	2	Ounces
Cilantro, chopped	2	Teaspoons
6-inch corn tortillas	2	Each
Oil for frying		As needed

Preparation

1. In a saucepan, combine the Korean BBQ sauce and Barbecue. Heat over low heat stirring occasionally.
2. Fry the 6-inch corn tortillas until crisp and golden brown. Place in a pan lined with paper towels and sprinkle with salt.
3. When the Barbecue mixture has heated to the proper temperature, begin plating.
4. Plating: Place crisp tortilla on plate. Add 3 ounces of the Barbecue pork to the center and spread towards the edge. Top with 1.5 ounces of kimchee. Garnish with sriracha aioli and cilantro.

