

Korean Beef Tacos



Taco Ingredients:

- 4 lbs Chuck Roast
- 1 cup apple cider vinegar
- 1/4 cup low sodium soy sauce
- 1/4 cup sesame oil
- 1/2 cup brown sugar
- 2 Tbsp garlic powder
- 1/4 cup Two Brothers Island Soy Teriyaki BBQ Sauce
- Wake Robin Kickin Kimchi (optional)
- Tortilla shells of your choice

Pineapple Salsa Ingredients:

- 1 cored Pineapple : sliced and cut into chunks
- 2 beefsteak tomatoes, seeded and diced
- 2 Tbsp chopped chives
- 1 Tbsp Extra Virgin Olive Oil
- 1 Tbsp Apple Cider Vinegar
- Pinch of salt and pepper
- 1 tsp Garlic Powder

The freshness of the Pineapple Salsa paired with the rich beef is such a delicious combination!

Instructions:

1. Prepare salsa and refrigerate separately.
2. Cube chuck roast into 1-2 inch chunks.
3. Add all ingredients to crock pot and stir.
4. Set crock pot on HIGH for 6.5 hours.

5. Drain 1/2 of the juice once cooked.
6. Shred beef and add 1/2 additional BBQ, stir.
7. Create your favorite taco combination and enjoy!

The Thome Home's recipe for Korean Beef Tacos creates enough to feed a crowd, so feel free to cut the recipe in half to cut back on the serving size.

Tip: Use your left-over beef the next day for nachos or quesadillas! This meat freezes beautifully in a freezer bag as well to enjoy at a later date!