



Korean Beef Taco Salad with KAMUT® Blend

Yield: 8 servings

Ingredients

Marinated Short Ribs

1½ lbs. boneless beef short ribs, sliced
1 c. packed light-brown sugar
1 c. low-sodium soy sauce
Juice from 1 lime
½ c. water
¼ c. rice-wine vinegar
½ c. minced onion
¼ c. minced fresh garlic
2 T. dark sesame oil
¼ t. ground black pepper

3 c. vegetable stock
8 oz. InHarvest KAMUT® Blend

Dressed Napa Cabbage

¼ c. low-sodium soy sauce
¼ c. rice wine
2 t. dark sesame oil
1 T. lime juice
1 bunch cilantro, chopped
2 bunches scallion, sliced
1 head napa cabbage, chopped

6 c. corn tortilla strips
Toasted sesame seeds, as needed
Sriracha sauce, to taste

Directions

1. Spread the brown sugar over the short ribs, coating the beef evenly.
2. In a separate bowl, mix the remaining marinade ingredients.
3. In an airtight container or resealable plastic bag, place the short ribs in the marinade and refrigerate for 8 to 12 hours.
4. In a stockpot, bring the vegetable stock to a boil and add InHarvest KAMUT® Blend. Simmer, covered, for 45 minutes.

5. While the KAMUT® Blend is cooking, remove the short rib from the marinade and set aside. Simmer the marinade until reduced to about 1 cup. Reserve warm.
6. In a bowl, combine the dressing ingredients. Just prior to service, mix in the cilantro, scallion and cabbage well to coat.
7. Prior to service, grill the short-rib slices to medium-rare.
8. Per order: Place ½ c. KAMUT® Blend in the center of a plate. Surround with ¾ c. tortilla strips. Top with 3 oz. short rib and 1 c. dressed cabbage. Plate 1 oz. reduced marinade as additional “dressing.” Garnish with toasted sesame seeds and Sriracha sauce to taste.