

# Korean BBQ Burrito

## Burrito Filling

2 lbs. Ground Beef  
2 pears, peeled and cut into chunks  
1 2-inch knob of ginger  
4 cloves garlic  
1/4 cup soy sauce  
1/4 cup brown sugar  
1 tablespoon sesame oil  
1 Tablespoon Sriracha

## Pickle Cucumbers

1 Cucumber Thinly sliced  
1/2 Red Onion Thinly sliced  
1/4 teaspoon salt  
1/2 Tablespoon Chili Paste (Sambal works great)  
2 Tablespoons Rice Vinegar

## Other Fillings

cooked rice  
cilantro chopped  
Green onions (white and greens) chopped  
kimchi  
sriracha mayo (2/3 Cup Mayo and 1/3 Sriracha Sauce)  
large flour tortillas



## INSTRUCTIONS

Slice Cucumber, sprinkle with salt and place on clean towel in bowl to drain some liquid. After 20mins, mix cucumber in another bowl with rest of ingredients. Place in fridge until burritos are ready.

Cook ground beef in Dutch Oven or heavy pot. Puree the pear, garlic, and ginger through a food processor. When beef is cooked, drain extra fat and then put all the ingredients for the beef in pot. Cover and cook on high for 30- 1 hours or until sauce is simmered down.

Prep all your burrito fillings (cook the rice, mince the herbs, prepare the sauce).

**EXTRA STEP:** to give the beef that real BBQ flavor, heat skillet on high. Place 1-2 scoops of beef mixture into pan and let it caramelize, 2-3min. This step gives depth to the beef flavor and is worth it!

Lay a flour tortilla flat on a piece of foil. Place the rice, meat, herbs, kimchi, and sauce in the middle of the tortilla. Fold the sides up, then roll it up front to back and wrap it with foil if you're saving it for later.

**EXTRA STEP:** heat pan or griddle to medium-high, spray with a cooking oil and place each wrapped burrito on griddle to get golden. Flip once, brown that side, take off and enjoy one of the best burritos of your life!