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# Teriyaki Corned Beef & Cabbage Kim Chee Tacos

Total time: 25 min   Yield: 10 tacos

## Ingredients

2 cup cooked corned beef (leftovers work great)  
1/2 cup soy sauce  
1/2 cup sugar  
2 Tbsp mirin  
1 Tbsp oil  
1 small onion (slivered)  
salt  
12 6" soft corn or flour tortillas  
1 1/2 cup cabbage kim chee (roughly diced)  
1 cup cheddar or jack cheese  
1 stalk green onion (diced)

Prep Time: 25 min   Total Time: 25 min

## Instructions

Cut corned beef into 1" pieces, or bite-size cubes. Mix the soy sauce, sugar, and mirin into a sauce and set aside. Heat a frying pan on medium-high heat. When hot, add oil, onions and a pinch of salt and stir-fry 5 to 10 minutes until cooked. Remove onions from the pan and set aside. Reheat the pan and when hot, add corned beef pieces. Add in the sauce and stir-fry 2 to 3 minutes, until the sauce starts to thicken and coat the meat. Remove from pan. Heat tortillas if necessary, then assemble tacos by layering corned beef, onions, kim chee, and cheese on top. Sprinkle with green onions to garnish.

Note: If corned beef is extra salty, add less sauce when stir frying.

## Recipe brought to you by:

Chef Joanne Chang

## Source:

Chef Joanne Chang