



KOREAN BBQ INSPIRED MEATBALLS WITH FRITOS® WALKING TACO

Each Serving Provides:

2 oz. Meat/MA
2 oz. eq. Grains

Ingredients and Preparations

PREPARATION

Korean BBQ Inspired Meatballs with FRITOS® Walking Taco

INGREDIENTS FOR 50 SERVINGS:	INGREDIENTS FOR 1 SERVING:
200 meatballs, frozen, prepared	4 meatballs, frozen, prepared with Korean BBQ sauce
50 – 1.5 oz bags Fritos® Corn Chips Walking Taco	1 – 1.5 oz bags Fritos® Corn Chips Walking Taco
1 batch Korean BBQ Sauce	½ cup Kimchi Slaw
1 batch Kimchi Slaw	

PREPARATION

1. Preheat oven to 350 degrees.
2. Add meatballs to a 4-inch hotel pan.
3. Pour prepared Korean BBQ sauce over. Mix to coat.
4. Cover and bake for 30 minutes or until meatballs reach internal temperature of 135 degrees.

CCP: Hot hold at 135 degrees or higher until time of service.

SERVING NOTES: SERVE ½ CUP KIMCHI SLAW OVER CHIPS. TOP WITH 4 MEATBALLS. OPTIONAL GARNISHES: CILANTRO, SPICY MAYO

KOREAN BBQ Sauce

INGREDIENTS FOR 50 SERVINGS:

Soy Sauce, low sodium	1 ¼ cup
Vinegar, apple cider	2 ½ Tbsp
Gochujang	2 Tbsp
Oil, sesame	2 ½ Tbsp
Garlic, minced	1 ½ Tbsp
Ginger, minced	1 ½ Tbsp
Cornstarch	¼ cup
Water, municipal	¼ cup

PREPARATION

1. Combine brown sugar, soy sauce, vinegar, gochujang paste, sesame oil, ginger, and garlic.
2. Bring to a boil. Simmer until sauce thickens slightly.
3. Make a slurry by mixing cornstarch and water. Stir into sauce and bring to a boil.

Kimchi slaw

INGREDIENTS FOR 50 SERVINGS:

Vinegar, rice	1 cup
Gochujang	½ cup
Soy Sauce	¼ cup
Oil, neutral	¼ cup
Garlic, minced	3 Tbsp
Ginger, minced	3 Tbsp
Coleslaw Mix	4 lbs
Peppers, sweet, red, thinly sliced	1 lb, 8 oz
Onions, Green, sliced	4 oz

PREPARATION

1. In a bowl, whisk together wet ingredients for slaw recipe with garlic and ginger.
2. Using gloved hands, toss slaw vegetables together with dressing until well incorporated.

CCP: Cover and cold hold at 41° or below.

Prepare slaw minimum of 1 hour before service.

Serving Notes: serve with 4 oz spoodle or tongs.

Nutritional Facts Panel

Nutrition Facts	
1 Serving:	
Calories	429
Saturated Fat	5.2g
Sodium	701mg