

GOCHUJANG BEEF TOSTADOS

This unique combination of savory beef tips, spicy Gochujang sauce, and fresh Red Slaw is sure to be a hit with your customers, and is a breeze to assemble in the kitchen, reducing back-of-house labor and improving speed to table convenience.






Ingredients:

- 1 Tostado
- 4oz. Sandridge® Beef Tips with Gravy #471245
- 1oz. Gochujang
- 3oz. Gordon® Choice Red Slaw #399677
- 1 Sunny Side Up Egg
- 1 Scallion
- ½ once Black & White Sesame Seed

Instructions:

1. Heat Beef Tips until temperature reaches 165 degrees.
2. Remove 4oz. of the beef tips and add the Gochujang sauce
3. Make 1 sunny side up egg and set aside
4. With the tostado plated, begin by placing the beef tips and red slaw on top.
5. Next slide the sunny side up egg over top
6. Garnish with the scallions and Black & White Sesame Seeds
7. Serve

Product	Description	Code #	Pack Size
 Gordon® Choice Red Slaw	Finely chopped cabbage, tangy apple cider vinegar, sweetness from sugar along with a dash of hot sauce make this a special southern-style slaw.	399677	2/5lb Containers
 Sandridge® Beef Tips with Gravy	Hearty cuts of choice beef tips coated in a heavenly brown gravy. 	471245	4/5lb Pouches

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher



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