

## ASIAN BEEF TACOS ( TACOS ESTILO ASIÁTICOS )

### The Recipe

<https://www.cuisinedaubery.com/recipe/asian-beef-tacos-tacos-estilo-asiaticos/>

Take your tacos to the next level with Asian flavors. You will love this fusion taco ! When Asia meets Mexico....

Preparation Time: 30 Minutes

Cooking Time: 15 Minutes

Ready in: 3 H

Yield: 8 tacos

Skill: Intermediaire Level

Cuisine: Mexican Cuisine

Courses: Main Dish, Taco, Meat,

### Ingredients

#### For 8 Tacos

\*Marinade

1/2 Cup Ginger Root (40 grams)

5 Garlic Cloves

1 tablespoon of Chile Hot Sauce

1/2 Cup Brown Sugar (80 grams)

3 Tablespoons Sesame Oil (40 grams)

2 teaspoons Asian Fish Sauce 'Nuoc mam' (10 grams)

1/3 Cup Soy Sauce (70 grams)

3 Tablespoons Worcestershire Sauce (50 grams)

2 Green Onions ('Scallions')

\*Meat

1 lbs 2 oz Beef (500 grams)

\*Tacos

8 Corn Tortillas -OR- Flour Tortillas For the Corn Tortillas, see HERE. For the Flour Tortillas, see ICI.

1 Plum Tomatoe

1/2 Avocado

1/4 Onion

1 tablespoon of Coriander leaves (cilantro)

#### For 6 Tacos

## ASIAN BEEF TACOS ( TACOS ESTILO ASIÁTICOS )

### \*Marinade

- 1/3 Cup Ginger Root (30 grams)
- 3.7 Garlic Cloves
- 3/4 tablespoon of Chile Hot Sauce
- 1/3 Cup Brown Sugar (60 grams)
- 3 Tablespoons Sesame Oil (30 grams)
- 1 teaspoon Asian Fish Sauce 'Nuoc mam' (7.5 grams)
- 4 Tablespoons Soy Sauce (52.5 grams)
- 2 Tablespoons Worcestershire Sauce (37.5 grams)
- 1 1/2 Green Onions ('Scallions')

### \*Meat

- 13 oz Beef (375 grams)

### \*Tacos

- 6 Corn Tortillas -OR- Flour Tortillas For the Corn Tortillas, see [HERE](#). For the Flour Tortillas, see [ICI](#).
- 3/4 Plum Tomatoe
- 0.4 Avocado
- 0.1 Onion
- 3/4 tablespoon of Coriander leaves (cilantro)

### For 12 Tacos

#### \*Marinade

- 1/2 Cup Ginger Root (60 grams)
- 7.5 Garlic Cloves
- 1 1/2 tablespoons of Chile Hot Sauce
- 1/2 Cup Brown Sugar (120 grams)
- 1/3 Cup Sesame Oil (60 grams)
- 1 Tablespoon Asian Fish Sauce 'Nuoc mam' (15 grams)
- 1/2 Cup Soy Sauce (105 grams)
- 1/4 Cup Worcestershire Sauce (75 grams)
- 3 Green Onions ('Scallions')

#### \*Meat

- 1 lbs 11 oz Beef (750 grams)

#### \*Tacos

- 12 Corn Tortillas -OR- Flour Tortillas For the Corn Tortillas, see [HERE](#). For the Flour Tortillas, see [ICI](#).
- 1 1/2 Plum Tomatoes
- 3/4 Avocado
- 0.4 Onion
- 1 1/2 tablespoons of Coriander leaves (cilantro)

### For 4 Tacos

#### \*Marinade

## ASIAN BEEF TACOS ( TACOS ESTILO ASIÁTICOS )

3 Tablespoons Ginger Root (20 grams)

2.5 Garlic Cloves

1/2 tablespoon of Chile Hot Sauce

3 Tablespoons Brown Sugar (40 grams)

2 Tablespoons Sesame Oil (20 grams)

1 teaspoon Asian Fish Sauce 'Nuoc mam' (5 grams)

2 Tablespoons Soy Sauce (35 grams)

1 Tablespoon Worcestershire Sauce (25 grams)

1 Green Onion ('Scallion')

\*Meat

9 oz Beef (250 grams)

\*Tacos

4 Corn Tortillas -OR- Flour Tortillas For the Corn Tortillas, see [HERE](#). For the Flour Tortillas, see [ICI](#).

1/2 Plum Tomatoe

1/4 Avocado

1/8 Onion

1/2 tablespoon of Coriander leaves (cilantro)

### Steps

#### The Marinade

1. Start by mincing the Garlic Cloves (5) and peeling the Ginger Root (1/2 Cup or 40 g). (To peel ginger, don't use a peeler, just scrape with a teaspoon)
2. Blend the marinade ingredients for 1 minute: the Garlic Cloves (5), the Ginger Root (1/2 Cup or 40 g), the Chile Hot Sauce (1 tablespoon), the Brown Sugar (1/2 Cup or 80 g), the Sesame Oil (3 Tablespoons or 40 g), the Asian Fish Sauce 'Nuoc mam' (2 teaspoons or 10 g), the Soy Sauce (1/3 Cup or 70 g), the Worcestershire Sauce (3 Tablespoons or 50 g) and the Green Onions ('Scallions') (2)
3. You may use either a blender, or a Food Processor (with chopping blades) or an immersion blender
4. Cut and slice thinly the Beef (1 lbs 2 oz or 500 g) and mix in a bowl with the marinade
5. Place the marinade in the refrigerator for at least 3 hours or even better, overnight

#### Cooking the meat

6. Cook the Beef on very high heat
7. The marinade will caramelize and will thicken. Set aside...
8. You need Mexican Tortillas
9. You can find those in your supermarket, or make them... [HERE](#)

To assemble the Tortillas, this taco holder proved to be really convenient !

To purchase online, see [HERE](#)

## **ASIAN BEEF TACOS ( TACOS ESTILO ASIÁTICOS )**

10. Start by spooning the Beef in the tortillas
11. To dice the Plum Tomatoe (1), I start by seeding and cutting the core away from the tomatoes
12. Then dice the remaining parts
13. Then add the diced Avocado (1/2)
14. Then add the diced Onion (1/4)
15. Add the Coriander leaves (cilantro) (1 tablespoon)