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 609 13th Ave NE, Door 8  Little Falls, MN

**Locally Loaded Thai Tacos,  
 Featuring Chengwatana Farm Beef**

By: Jenna Brower Von Siebolds | [Prairie Bay Grill](#)

Paired with: FAH Tea - Hibiscus & Hibiscus Ginger

Find this recipe and cooking demo at:  
[www.sproutmn.com/videorecipes](http://www.sproutmn.com/videorecipes)

**DESCRIPTION:** Sweet Thai ginger seared Chengwatana ground beef on crispy wonton shells with quick-pickled Barry’s Cherries vegetable slaw, Minne Greens radish sprouts, and Gochujang aioli

**INGREDIENTS (Serves 2)**

Thai Ginger Beef	Gochujang Aioli	Barry’s Cherries Quick Pickled Vegetables
<ul style="list-style-type: none"> <li><input type="checkbox"/> 1 Pound Chengwatana Ground Beef</li> <li><input type="checkbox"/> Bell peppers</li> <li><input type="checkbox"/> Onions</li> <li><input type="checkbox"/> Ginger</li> <li><input type="checkbox"/> Scallions</li> <li><input type="checkbox"/> Garlic</li> <li><input type="checkbox"/> Brown sugar</li> <li><input type="checkbox"/> Soy sauce</li> <li><input type="checkbox"/> Smude’s Sunflower Oil</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Mayo</li> <li><input type="checkbox"/> Gochujang paste</li> <li><input type="checkbox"/> Garlic</li> <li><input type="checkbox"/> Salt</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> 1 Cucumber</li> <li><input type="checkbox"/> 1 Jicama</li> <li><input type="checkbox"/> 1 jalapeño</li> <li><input type="checkbox"/> Scallion</li> <li><input type="checkbox"/> Vinegar</li> <li><input type="checkbox"/> Sugar</li> <li><input type="checkbox"/> Salt</li> <li><input type="checkbox"/> Cilantro</li> <li><input type="checkbox"/> Basil</li> </ul>
<p><b>+ Crispy Wonton Taco Shells</b></p>		

## **INSTRUCTIONS**

### **Thai Ginger Beef:**

1. Fine dice bell peppers and onions
2. Mince ginger
3. Fine chop scallions
4. Add to a In a medium mixing bowl: chopped garlic, brown sugar and soy sauce
5. Add the rest of the ingredients and mix well
6. Add Smude's Sunflower Oil to a pan. Note that sunflower oil will heat quickly.
7. Brown the Chengwatana ground beef.
8. Once browned, add the Thai ginger sauce to the pan until it reduces around the ground beef.

### **Barry's Cherries Quick Pickled Vegetables:**

1. Fine julienne cucumber, jicama, jalapeño and scallion.
2. Combine into the same medium mixing bowl that you used to mix the Thai ginger sauce (this will compliment the flavor of the beef).
3. Add vinegar, sugar and salt.
4. Mix well and let rest for 15 minutes.
5. Add fresh chopped cilantro and basil.
6. Do a final mix before plating.

### **Gochujang Aioli:**

1. In a separate mixing bowl add mayo, gochujang paste, chopped garlic, and salt.
2. Mix well.

### **To plate:**

1. Stuff Chengwatana Thai ground beef into wonton taco shells.
2. Spoon a little gochujang aioli on top.
3. Add a pinch of quick pickled vegetables on top.
4. Garnish with Minne Green's China Rose Radish sprouts.
5. Enjoy!

Take a picture of your dish and share it with us at [www.sproutmn.com/share](http://www.sproutmn.com/share)