

Korean Fried Tacos with Sweet Slaw, Crunchy Noodles and Queso Fresco

Servings : 4

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|---|
| | | Chicken |
| 2 | cloves | garlic - minced |
| 1 | tablespoon | ginger - grated |
| 3 | tablespoons | soy sauce |
| 3 | tablespoons | gojujang (koren chile paste) |
| 1 1/2 | tablespoons | rice vinegar |
| 1 | tablespoon | sesame oil |
| 1 | tablespoon | honey |
| 2/3 | cup | flour |
| 1 | tablespoon | cornstarch |
| 1 | pound | chicken breast or thighs - bite size pieces |
| 1/2 | pound | cooked thick asian noodle |
| | | slaw |
| 3 | cups | mixed red and green cabbage |
| 2 | | carrot - match sticks |
| 2 | | red chiles - seeded and sliced |
| 1 | clove | garlic - minced |
| 1 | teaspoon | ginger - grated |
| 1 | tablespoon | soy sauce |
| 2 | tablespoons | honey |
| 1 | tablespoon | rice vinegar |
| 1 | teaspoon | sesame oil |
| 1 | | lime - juiced |
| 2 | teaspoons | sesame seeds |
| | | black pepper |
| | | topping |
| | | corn or flour tortillas or taco shells |
| | | queso fresco |
| | | cilantro |
| | | sesame seeds |
| | | pickled ginger |

Slaw: In a medium bowl mix together the cabbage, carrots, red chiles, garlic, ginger, soy sauce, honey, rice vinegar, sesame oil, lime juice, sesame seeds and black pepper. Toss well and refrigerate not longer than a few hours.

In a large bowl mix together garlic, ginger, soy sauce, gojujang, rice vinegar, sesame oil and honey.

Heat a few inches of oil in a heavy bottomed skillet to 350.

Add the noodles in 2-3 batches and fry until golden, 3-5 minutes. Drain on paper towels and break into pieces.

Whisk flour, cornstarch, and 2/3 cup water in another bowl. Add chicken chunks and toss. Working in batches, fry chicken until golden, 6-8 minutes. Drain on paper towels. Return oil to 350 and fry chicken a second time, 6-8 minutes. Drain and add to bowl with sauce and toss.

Divide chicken among taco shells. Top with sesame seeds and slaw. Add noodles, cilantro and queso fresco.