



Korean Beef Nachos Recipe for Taco Lovers

Introduction

Korean Beef Nachos combine the rich, savory flavors of Korean cuisine with the beloved classic of nachos, making them a delicious and unique appetizer or meal. Featuring ground beef seasoned with a sweet and savory sauce, topped with caramelized kimchi, and drizzled with zesty Sriracha mayo, these nachos are sure to impress anyone who tries them. Perfect for game day, parties, or just a fun dinner at home, this recipe is quick to prepare and full of flavor.

Detailed Ingredients with measures

For the Korean Beef:

- 2 tablespoons light brown sugar, packed
- 2 tablespoons reduced sodium soy sauce
- 1 teaspoon toasted sesame oil
- 1 teaspoon freshly grated ginger
- $\frac{1}{4}$ teaspoon crushed red-pepper flakes, or more to taste
- 2 teaspoons vegetable oil
- 2 cloves garlic, minced
- 8 ounces ground beef

For the Nachos:

- 1 teaspoon vegetable oil
- 1 cup kimchi, chopped
- 1 teaspoon toasted sesame oil
- 1 teaspoon sugar
- 2 tablespoons mayonnaise
- 2 teaspoons Sriracha, or more to taste
- 12 ounces tortilla chips
- $\frac{1}{2}$ cup shredded cheddar cheese
- $\frac{1}{2}$ cup shredded Monterey Jack cheese
- 2 tablespoons chopped fresh cilantro leaves
- $\frac{1}{4}$ teaspoon sesame seeds

Prep Time

15 minutes

Cook Time

15 minutes

Total Time

30 minutes

Yield

8 servings

Detailed Directions and Instructions

Prepare the Korean Beef

In a small bowl, whisk together the brown sugar, soy sauce, sesame oil, ginger, and red pepper flakes.

Heat 2 teaspoons of vegetable oil in a large skillet over medium-high heat. Add the minced garlic and cook, stirring frequently, until fragrant (about 1 minute).

Add the ground beef to the skillet and cook until browned (about 3-5 minutes), breaking it apart as it cooks. Drain any excess fat.

See also [Mango Smoothie Bowl](#)

Stir in the soy sauce mixture and cook until heated through (about 2

minutes). Set aside and keep warm.

Caramelize the Kimchi

In the same skillet, heat 1 teaspoon of vegetable oil over medium heat. Add the chopped kimchi, toasted sesame oil, and sugar. Cook, stirring occasionally, until the kimchi is heated through and caramelized (about 3-5 minutes). Set aside and keep warm.

Prepare the Sriracha Mayo

In a small bowl, whisk together the mayonnaise and Sriracha. Adjust the amount of Sriracha to taste. Set aside.

Assemble the Nachos

Preheat your oven to 400°F (200°C). Lightly oil a baking sheet or coat it with nonstick spray.

Arrange the tortilla chips in a single layer on the prepared baking sheet.

Evenly distribute the cooked Korean beef over the chips.

Sprinkle the shredded cheddar and Monterey Jack cheeses over the beef.

Place the baking sheet in the oven and bake until the cheese is melted and the nachos are heated through (about 5-6 minutes).

Garnish and Serve

Remove the nachos from the oven and top with the caramelized kimchi.

Drizzle the Sriracha mayo over the nachos.

Garnish with chopped fresh cilantro leaves and sesame seeds.

Serve immediately.

Notes

Serving Suggestions

Serve the nachos immediately for the best texture and flavor.

Storage

Leftover nachos can be stored in an airtight container in the refrigerator, but it's best to enjoy them fresh.

Spice Level Adjustment

Feel free to adjust the amount of crushed red-pepper flakes and Sriracha to suit your spice preference.

Optional Toppings

Consider adding toppings such as diced avocado, jalapeños, or additional green onions for more flavor.

See also [Corn Soufflé](#)



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Cook techniques

Whisking

Whisking ingredients together helps to combine them evenly, ensuring a smooth mixture without lumps.

Searing

Searing the ground beef in a skillet over medium-high heat locks in flavor and creates a nice browned texture.

Caramelizing

Caramelizing kimchi involves cooking it at medium heat with oil and sugar, enhancing its natural sweetness and flavor.

Assembling Nachos

Arranging tortilla chips in a single layer on the baking sheet allows for even coverage of toppings, ensuring each chip is flavorful.

Baking

Baking nachos at a high temperature melts the cheese and heats the toppings, creating a deliciously gooey texture.

Garnishing

Garnishing with fresh cilantro and sesame seeds adds a burst of color and flavor to the nachos, elevating their presentation.

FAQ

Can I use a different type of meat for the Korean beef?

Yes, you can substitute ground turkey, chicken, or even plant-based alternatives if desired.

Is there a vegetarian version of this recipe?

Absolutely! You can use tofu or tempeh in place of ground beef for a vegetarian option.

How can I make the nachos spicier?

To increase the spice level, add more crushed red-pepper flakes to the beef or use additional Sriracha in the mayo.

Can I prepare the components in advance?

Yes, you can prepare the Korean beef and caramelized kimchi ahead of time, storing them in the refrigerator until you're ready to assemble and bake the nachos.

What can I serve with Korean Beef Nachos?

These nachos pair well with a refreshing drink, such as sweet tea or a light beer, or a side salad for added crunch.

Conclusion

Korean Beef Nachos offer a delightful fusion of flavors, combining the savory richness of Korean beef with the crunch of tortilla chips and the unique zing of kimchi. This dish not only satisfies the cravings for classic nachos but elevates them with a spicy twist. It's perfect for parties, game days, or a fun family meal.

See also [Ground Beef and Gravy over Mashed Potatoes](#)

More recipes suggestions and combination

Korean BBQ Chicken Nachos

Swap out the beef for shredded Korean BBQ chicken, topped with a similar Sriracha mayo and garnished with green onions.

Spicy Tofu Nachos

For a vegetarian option, use marinated and grilled tofu instead of beef, complemented by a drizzle of spicy soy sauce.

Beef Bulgogi Quesadillas

Use the Korean beef mixture as a filling for quesadillas, adding cheese and jalapeños, then serve with kimchi on the side.

Kimchi Fried Rice

Transform the ingredients into kimchi fried rice by sautéing rice with ground beef, kimchi, and a fried egg on top.

Sweet Potato Nachos

Use baked sweet potato slices instead of tortilla chips for a healthier twist, layering with Korean beef, cheese, and toppings.



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