



Spicy Korean Sauce

prep: 15 minutes

cook: 0 minutes

yeilds: 118oz

INGREDIENTS

1 #10 can Redpack® Fully Prepared Pizza Sauce

12 oz onion-finely chopped
1/3 C garlic puree
3 T ginger puree
1/2 C oil

16 oz Gochujang Sauce
1 1/2 t salt
2 t white vinegar
2 T light brown sugar

DIRECTIONS

- Sautee onion, garlic and ginger together until onions are soft
- Combine all ingredients together
- Store refrigerated

Spicy Korean Meatballs

prep: 15 minutes

cook: 10-15 minutes

yeilds: 20 meatballs

INGREDIENTS

1 lb ground beef (80/20)
1/2 C panko style bread crumbs
3 each scallions, thinly sliced
2 T garlic puree
1 T ginger puree
2 T gochujang paste

1/8 t red chili powder (cayenne)
1 t salt
1/2 t black pepper
1 large egg

DIRECTIONS

- In large mixing bowl combine all ingredients together
- Allow to sit for 30 min
- Scoop out portions and roll into ball, #50 scoop
- Place on tray spayed with oil
- Bake at 375°F until internal temp is 165°(about 10-15 minutes)

serving suggestion: 4 meatballs & 2 oz. of sauce

Korean Beef Pizza

prep: 15 minutes

cook: 15 minutes

yeilds: 1 pizza

INGREDIENTS

1 Flatbread Pizza Shell
4 oz ladle Korean Pizza Sauce
4 oz Spicy Korean Meatballs, crumbled
2 1/2 oz shredded mozzarella cheese

1/2 C shredded kimchi
2 T sliced scallions
1 t toasted sesame seeds

DIRECTIONS

Preheat oven to 425°F

- Spread 4 oz Korean pizza sauce evenly over flatbread pizza shell
- Sprinkle 4 oz crumbled Korean meatballs over sauce
- Sprinkle 2 1/2 oz shredded mozzarella cheese over meat
- Bake for 15 minutes until cheese is melted and begins to brown
- Sprinkle shredded kimchi across top, garnish with sliced scallions and toasted sesame seeds



Flavor Inspirations

Concepts	Mix in	Mix in
Curried Yogurt Sauce	Curry Powder	Yogurt
Spicy Red Coconut Sauce	Coconut Milk	Jamaican Jerk Seasoning
Mexican Simmer Sauce	Salsa	Pureed Chipotle Peppers



From the Makers of:

