

UNCAP  REAL FLAVOR

Chili Garlic

Original

# CHOLULA<sup>®</sup> Earth Tacos

HOT SAUCE

## WHAT'S NEEDED

### Ingredients:

#### For Earth Taco:

- 3 lettuce leaves, romaine or butter lettuce
- 1 Portobello mushroom (4" diameter), marinated, grilled, julienned
- 3 oz. Bruschetta Tomato Salsa (recipe below)
- 1 1/2 tsp. Cholula Balsamic Reduction (recipe below)

#### For Mushroom Marinade:

- ½ oz. olive oil
- 2 tsp. balsamic vinegar
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1/2 tsp. **Cholula Chili Garlic** Hot Sauce or one of the other Cholula flavors

#### For Bruschetta Tomato Salsa:

- 1 medium ripe tomato, diced 1/4"
- 1 tbsp. onion, diced 1/4"
- 2 tsp. fresh basil, chopped
- 1/2 tsp. fresh garlic, minced
- 1/4 tsp. **Cholula Chili Garlic** Hot Sauce or one of the other Cholula flavors

- 1/4 tsp. salt
- 1 tsp. balsamic vinegar
- 2 tsp. olive oil

#### For Cholula Balsamic Reduction:

- 1/2 cup balsamic vinegar
- 1 tsp. sugar
- 1 tsp. **Cholula Original** Hot Sauce

## HOW TO MAKE

### Preparation

#### Earth Taco:

1. Thoroughly clean lettuce leaves and pat dry. Place equal amounts of the marinated, grilled mushroom in each leaf to begin making tacos.
2. Top each taco with 1 oz. of Bruschetta Tomato Salsa and drizzle ½ oz. of Cholula Balsamic Reduction on each, arrange on plate and serve.

#### Mushroom Marinade:

1. Combine all mushroom marinade ingredients in small bowl; rub all over mushroom 5 minutes prior to grilling. Grill mushroom until heated through.

#### Bruschetta Tomato Salsa:

1. Combine all Bruschetta Tomato Salsa ingredients, toss gently, refrigerate.

#### Cholula Balsamic Reduction:

1. Combine Cholula Balsamic Reduction ingredients in small sauce pan and reduce by 3/4 quarters on medium heat, do not over reduce. Allow to cool before use.

