

CHOLULA[®] Hibachi Tacos

WHAT'S NEEDED

Ingredients:

For Hibachi Taco:

- 2- 5" corn tortillas
- 4 oz. marinated white fish or chicken, grilled and chopped 1/2" (marinade recipe below)
- ½ oz. Teriyaki Cholula Glaze (recipe below)
- 3 oz. Napa Cabbage Slaw with Wasabi Crème (recipes below)

For Marinade:

- 1 oz. soy sauce
- 1 tsp. fresh ginger, minced
- 1 tsp. Cholula Chili Lime, Green Pepper, Original, or Chili Garlic Hot Sauce- Pick one or combine to taste
- 2 tsp. water

For Teriyaki Cholula Glaze:

- 4 oz. Teriyaki Glaze (Kikkoman, Lee Kum Kee)
- 2 tsp. Cholula Original, Chili Lime, Green Pepper, or Chili Garlic Hot Sauce - Pick one or combine to taste

For Napa Cabbage Slaw:

- 4 oz. Napa cabbage, shredded
- 1 oz. carrots, shredded
- 1 oz. yellow onion, thin sliced
- 1/2 tbsp. cilantro, chopped
- 1 tbsp. Wasabi Crema (recipe below)

For Wasabi Crema:

- 2 oz. sour cream
- 2 oz. mayonnaise
- 1 tsp. prepared wasabi paste
- 1/4 tsp. garlic salt
- 1 tsp. fresh lemon juice
- water, as needed

HOW TO MAKE

Preparation

Marinade:

1. Combine Marinade ingredients. Marinate fish or chicken, for 1 hour minimum, prior to cooking.

Teriyaki Cholula Glaze:

1. Combine Teriyaki Glaze (Kikkoman, Lee Kum Kee) and Cholula Hot Sauce in small bowl ½ hour prior to use.

Napa Cabbage Slaw:

1. Combine & toss Napa Cabbage Slaw ingredients 5 minutes prior to serving.

Wasabi Crema:

1. Combine Wasabi Crema ingredients in small bowl ½ hour prior to use.

Hibachi Taco:

1. Warm tortillas on flat top until soft, place 2 oz. of cooked chicken or fish in each tortilla, drizzle with Teriyaki Cholula Glaze, top with Napa Cabbage Slaw, arrange on serving plate.

