

CHOLULA[®] HOT SAUCE

Peruvian Tacos

WHAT'S NEEDED

Ingredients:

For Peruvian Taco:

- 2- 5" corn tortillas
- 4 oz. steak or chicken, sliced thin
- 1 oz. yellow onion, julienned
- 1 oz. red or green bell peppers, julienned
- 1 oz. tomato, seeded, julienned
- 1/2 tsp. fresh garlic, minced
- 2 tsp. olive oil
- 2 oz. French fries, fried crisp
- 1 oz. Cholula Cilantro "Pio Pio" Sauce (recipe below)

For Cholula Cilantro "Pio Pio" Sauce:

- 1 bunch cilantro, stems removed, cleaned well
- 1 oz. rice vinegar
- 1 jalapeno, seeded
- 2 tsp. **Cholula Chili Lime** Hot Sauce or another Cholula flavor hot sauce
- 1 clove garlic
- 1 tsp. salt
- 1 oz. olive oil
- 1 tbsp. water

HOW TO MAKE

Preparation

Peruvian Taco:

1. In a heated sauté pan or on flat top grill, add oil, spread evenly, heat until almost smoking, add beef or chicken and "stir-fry" for 1 minute. Add onions, peppers, tomatoes and garlic to pan, toss well and continue to cook for 2 minutes until vegetables soft and meat cooked through, add "Pio Pio" Sauce to pan and toss to coat all. Add French fries to pan and toss to incorporate.
2. Heat tortillas on flat top, divide the filling evenly into each tortilla and serve.

Cholula Cilantro "Pio Pio" Sauce:

1. Combine all Cholula Cilantro "Pio Pio" Sauce ingredients in a blender, blend until smooth.

