



## Recipes

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# Cumin Coriander Beef Sambol Tacos

Prep Time: 20 Minutes

Cooking Time: 15 Minutes

Serves 12

### Ingredients:

72 each 4.5" White Corn Tortillas (20123) , warm  
2 fl. oz. Vegetable Oil  
3 lbs. Coarse Ground Beef (70/30)  
1 1/2 oz. Shallots , peeled and medium diced  
1/2 oz. Fresh Ginger , peeled and minced  
1 1/2 Tbsp. Ground Cumin  
1 1/2 Tbsp. Ground Coriander Seed  
2 Tbsp. Ground Chipotle Powder  
2 tsp. Salt  
1 tsp. Pepper  
6 fl. oz. Water  
4 oz. Plain Yogurt  
1 fl. oz. Rice Vinegar  
1/4 cup Fresh Cilantro , minced  
1 Tbsp. Fresh Mint Leaves , minced  
Sweet-n-Spicy Green Chile Cilantro Sambol , see related recipe  
Napa Cabbage , thinly sliced , to garnish

### Directions:

1. Heat vegetable oil in a large skillet over medium-high heat, add ground beef and brown. Strain excess fat, reserving 2 tablespoons; add shallots, ginger, cumin, coriander, chipotle powder, salt, pepper and water cook for 5-6 minutes.
2. Transfer beef to a holding vessel and add yogurt, vinegar, cilantro and mint, stir through. Hold warm on a hot line for assembly.
3. For one order; scoop 1 ounce on each of 3 double stacked Mission® White Corn Tortillas, top with 1/2 ounce sambol and sliced napa cabbage. Repeat for remaining tortillas.



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### Sweet-n-Spicy Green Chile Cilantro Sambol

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

#### Ingredients:

1/6 cup Fresh Cilantro Leaves  
1/6 each Jalapeños , seeded and rough chopped  
3/5 each Whole Garlic Cloves , smashed  
1/6 oz. Fresh Ginger , peeled and minced  
1/6 cup Shredded Coconut  
1/6 tsp. Toasted Cumin Seeds , coarsely ground  
1/6 each Fresh Lime , squeezed  
1/4 tsp. Agave Nectar  
Salt , to taste  
1/6 fl. oz. Water

#### Directions:

1. Place cilantro, jalapenos, garlic and ginger into a food processor and puree into a paste. Add coconut and process again. Transfer to a bowl.
2. Add, cumin seeds, lime juice, sugar and water, adjust with salt and reserve covered in an air tight container for up to 4 days under refrigeration.