



Recipes

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Pot Roast Cheddar Taco Sliders

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 3 each 4.5" White Corn Tortillas (20123)
- 3 oz. vol. Smoked Cheddar Cheese , shredded
- 3 oz. vol. Pot Roast , shredded and heated
- 6 each Caramelized Pearl Onions , cut in half
- 1 1/2 oz. vol. Roasted Corn
- 3 oz. vol. Southwest Slaw , see related recipe

Directions:

1. Heat flattop to medium heat. Mound 1 oz. each of smoked Cheddar cheese shreds and place on flattop at least 6-8 inches apart. Spread cheese out in an even circle and cook until outside edges are toasty and center of cheese is bubbling.
 2. Place 4.5" corn tortilla on top and flip with a metal spatula. Cheese should adhere to tortilla.
 3. Toast other side of tortilla and place on serving plate.
 4. Fill each mini taco with 1 oz. of southwest slaw, 1/2 oz. of roasted corn, caramelized pearl onions and 1 oz. of pot roast.
 5. Serve immediately.
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Southwest Slaw

Serves 1

Ingredients:

2 cups Chayote Squash , shredded
1 cup Carrots , shredded
1/4 cup Green Onion , thinly sliced
1 1/2 cups Shredded Cabbage
2 Tbsp. Fresh Cilantro , chopped
1 1/2 tsp. Fresh Jalapeño , minced
1/2 oz. vol. Hot Water
1 tsp. Southwest Base (Custom Culinary)
1/2 cup Sour Cream
1 tsp. Spicy Worcestershire Sauce
1 1/2 tsp. Lime Juice

Directions:

1. Toss vegetables together in a mixing bowl. Set aside.
2. In a separate bowl, dissolve southwest base with hot water. Fold in remaining ingredients and whisk together until smooth.
3. Pour over vegetables and toss to coat.
4. Place in a storage container. Label, date and refrigerate.