



Recipes

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Harissa Meatball Tacos

Prep Time: 20 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

24 each 6" Heat Pressed Flour Tortillas (10400)
1 3/4 lbs. Ground Beef , 85% lean
1 3/4 lbs. Ground Lamb
1 1/2 tsp. Salt , kosher
1 tsp. Cumin , ground
1 tsp. Coriander , ground
1 tsp. Black Pepper
4 each Eggs
3/4 cup Bread crumbs
2 Tbsp. Bread crumbs
84 oz. Crushed Tomatoes
1 1/4 cups Smoky Harissa Paste, see related recipe
1 1/2 lbs. Pepper Jack Cheese , shredded

Directions:

1. In a bowl, combine beef, lamb, spices, egg, and breadcrumbs and mix well. Create 72, 1 oz. meatballs.
2. Meanwhile, in a large stock pot over medium heat, combine the crushed tomatoes and Smoky Harissa Paste in a large pot and bring to a simmer. Add the meatballs and simmer for 15 minutes. Reserve hot for service.
3. To assemble one taco, scoop three meatballs onto a tortilla with 1 oz. of sauce. Top with 1 oz. of shredded cheese. Serve two per order.





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Smoky Harissa Paste

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1/2 each Roasted Red Pepper , large
- 1 oz. Tomato paste
- 1 1/2 tsp. Tomatoes paste
- 1/4 cup Cumin , ground
- 1 Tbsp. Cumin , ground
- 5 tsp. Cayenne
- 2 Tbsp. Smoked Paprika
- 1 1/2 tsp. Smoked Paprika
- 2 Tbsp. Caraway Seeds , ground
- 1 1/2 tsp. Caraway Seeds
- 1 Tbsp. Salt , kosher
- 1 tsp. Salt , kosher
- 5 oz. Vegetable Oil

Directions:

1. Combine all ingredients in a blender and blend on high until smooth. Reserve refrigerated.