



## 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.