



Recipes

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Spicy Pomegranate Molasses Steak Tacos

Serves 1

Ingredients:

2 each Mission 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301) , grilled, warmed
1/2 cup Pomegranate molasses
3 Tbsp. Sriracha
1/4 tsp. Cayenne Pepper , ground
1/4 tsp. Cinnamon , ground
6 oz. Skirt Steaks , trimmed, grilled, sliced
1/4 cup Pomegranate arils
1/4 cup Mint leaves
2 Tbsp. Goat Cheese crumbles

Directions:

1. Spiced Pomegranate Molasses- Combine ingredients and whisk together until combined. Use within 5 days.
2. Grill skirt steak to desired doneness. Grill tortillas on each side.
3. Plate 2 tortillas and top each with 3 oz. sliced skirt steak, 1 tbsp. of pomegranate arils, drizzle of Spiced Pomegranate Molasses.
4. Garnish with mint, goat cheese crumbles, and serve.