



ENTREE

BEEF FAJITA TACOS WITH CILANTRO LIME SAUCE

Farmer-Owned
LAND O LAKES
FOODSERVICE

Realime
100% LIME JUICE
FROM CONCENTRATE

GLOBAL FLAVOR EXPERTS
SAVOR
IMPORTS

Tyson
FOODSERVICE

 **WAYPOINT**


culinary connection
turning insights into fresh ideas in foodservice



BEEF FAJITA TACOS WITH CILANTRO LIME SAUCE

CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Tyson Foodservice®	3 lbs.	Advance Pierre® Beef Fajitas	10000011420	
Savor Imports®	½ cup	Pickled Onions	710501	
	½ cup	Queso Fresco, crumbled		
	½ cup	Cilantro, chopped		
Tyson Foodservice®	12 ea.	Mexican Original® 8" Flour Tortillas	10077810928	
Land O Lakes®	1 cup	Extra Melt® Monterey Jack	39006	
Keurig Dr Pepper®	2 tbsp.	ReaLime® Lime Juice	10090963	

DIRECTIONS:



1. TO MAKE THE SAUCE:
Combine cold cheese sauce in a bowl with lime juice and cilantro. You may add water to thin to desired consistency.
2. TACO PREPARATION:
Heat a large skillet on medium/high. Once hot, you can cook the Fajita meat from frozen, stirring frequently to avoid burning or overcooking.
3. Cook the meat until heated through or internal temperature is 140 degrees.
4. While the meat is cooking, heat another pan to medium/high to warm the tortillas.
5. Warm on each side for about a minute or until the tortilla becomes hot and soft.
6. Assemble tacos and serve.

YIELD: 4 Servings



Recipe Created by:
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