



ENTREE

CARNE ASADA TACOS WITH GOCHUJANG BEAN SAUCE & HARISSA CITRUS RICE



Chobani



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DIRECTIONS:



1. Preheat oven to 350 degrees. Open package of pot roast and place into oven safe dish. Cover tightly with foil and bake 30 minutes. Internal temperature needs to be 165 degrees. Hold warm.
2. Combine black beans and gochujang sauce. Heat over medium flame in sauce pot. Stir well, use a food processor to pulse and puree. If you do not have a food processor, skip this step. Then return to pot and hold warm.
3. In a small bowl, combine yogurt and lime juice, set aside.
4. In warmed pan or griddle or over low direct flame lightly toast the tortillas.
5. Place rice in microwave safe dish, wrap with plastic wrap. Microwave 3 minutes.
6. Stir harissa into hot rice BUILD- Stack 2 tortillas on clean work surface, top tortillas with about 2 oz pot roast, kimchee/cabbage blend, seasoned yogurt, feta and cilantro. Serve tacos with harissa rice on the side.

YIELD: 4 Servings – 12 Tacos

CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Tyson Foodservice®	1 ¾ lb.	Hillshire Farm Choice Pot Roast With Onions & Au Jus	10000004305	
Bush's Best®	18 oz.	Bush's® Taco Fiesta Black Beans, Drained	1585	
Ventura Foods®	1 cup	Sauce Craft™ Gochujang Sauce	22778SCR	
Monsoon Kitchens®	12 cups	Basmati Rice	PMK5016	
	5 Tbsp.	Harissa Sauce		
Chobani®	¾ cup	Chobani Plain 0%	013	
Keurig Dr Pepper®	1 Tbsp.	Realime® Lime Juice	10090963	
Tyson Foodservice®	24 ct.	Mexican Original 6" Tortilla With Corn Meal	10079850621	
	6 Tbsp.	Feta Crumbles		
	24 ct.	Cilantro, Small Sprigs		
	3 cups	Kimchee/White Cabbage Blend Chopped		



Recipe Created by:
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