



# Street Tacos Recipe

Rick Wolfe

## Fresh Salsa:

- Grill or bake - 2 Tomatoes, 1 tomatillo 1/2 a red onion, 1 red pepper, 4 garlic cloves for about 15 minutes at 350\* or until slightly wrinkled.
- Chop loosely and combine the baked veggies with cilantro and the juice of one lime.
- Blend all the ingredients and season with salt and pepper.

## Taco Topping:

- Diced Tomatoes, Onions and Garlic, with a splash of Lime juice.

## Taco filling:

- Ground Beef, shredded cheese, and more shredded cheese.
- Season with taco seasoning of your choice or use (garlic powder, onion powder, ground cummin, cayenne pepper)

## Assembly:

- Take a flower tortilla about a 6 “to 8” inch and place on a warm pan toast for 1 min.
- Flip and add the taco filling, more cheese, and taco filling.
- Fold and toast on each side till golden brown.



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