



## BRISKET TACOS

These smokey, melt-in-your-mouth Brisket Tacos are sure to be a menu favorite – and easy to prepare with our delicious Sliced Smoked Seasoned Beef Brisket! Simply cook up the brisket, prepare the slaw by combining shredded cabbage with mayo, lime juice, honey, salt and pepper, warm the tortilla shells and assemble! Begin by spreading a layer of guacamole over the tortillas, then add a heaping portion of the cooked shredded brisket on top of each tortilla. Drizzle each with BBQ sauce and top with pico de gallo, coleslaw and fresh cilantro before serving!

**Yield:** 8 Tacos



# INGREDIENTS

- 1 **RICH'S** SLICED SMOKED SEASONED BEEF BRISKET, 2 5-LB BAGS (#86301)
- 3 C Shredded Cabbage
- 1/3 C Mayo
- 1 tbsp. fresh lime juice
- 1 tsp. Honey
- Salt and Pepper, to Taste
- 8 White Corn Tortillas
- Guacamole
- 2/3 C BBQ Sauce
- 1/3 C Pico de Gallo
- Chopped Fresh Cilantro, for garnishing

# DIRECTIONS

- 1 Prepare Sliced Smoked Seasoned Beef Brisket according to package instructions
- 2 As your brisket cooks, prepare the slaw by combining the shredded cabbage with mayo, lime juice, honey, salt and pepper in a large bowl, making sure the shredded cabbage is well-coated
- 3 Warm the tortillas for about 30 seconds on each side. For some charr, warm them on the grill
- 4 To assemble the tacos, begin by spreading a layer of guacamole over the tortillas, then add a heaping portion of shredded brisket on top of each tortilla

- 5 Drizzle each taco with BBQ sauce and top with pico de gallo, coleslaw and fresh cilantro