

Jalapeño Chimichurri Beef Tortillas – Rio Luna Diced Jalapeños and cilantro chimichurri with **Mizkan Organic Red Wine Vinegar** over barbacoa beef in a mini tortilla with blistered tomatoes, queso fresco and fresh lime.

- **Rio Luna Diced Jalapeños**
- **Organic Red Wine Vinegar**

Jalapeno Chimichurri Beef

2 tablespoon oil
4 lbs beef brisket, trimmed and cut in cubes
4 oz Rio Luna Diced Jalapeños
1 tablespoon chipotle, powder
1 tablespoon garlic, minced
2 tablespoon cumin
1 tablespoon oregano
1 teaspoon salt
1 teaspoon pepper
¼ teaspoon cloves, ground
2 cups beef broth
¼ cup Mizkan Organic Red Wine Vinegar

In a Dutch oven heat oil and sear beef. Add Rio Luna Diced Jalapeños, chipotle powder, garlic, cumin, oregano, salt, pepper and cloves. Stir well to combine and toast. Add beef broth and Organic Red Wine Vinegar. Cook on low for 6-8 hours. Can also be made in an instant pot and cook for 1 hour. Allow to cool and shred.

Yield 3 pounds (48 oz)

Blistered Tomatoes

2 tablespoons oil
100 cherry tomatoes

In a cast iron pan heat oil and add ½ tomatoes to the pan and let sit for 2 minutes until blistered. Remove and finish remaining tomatoes

Chimichurri Sauce

6 cloves garlic
2 cups Italian Parsley
2 cups cilantro
1 tablespoon oregano
¼ cup Mizkan Organic Red Wine Vinegar
2 tablespoon lemon juice
2 tablespoon honey

1 cup olive oil, light
2 tablespoon salt
2 tablespoons heavy cream

In a blender combined all ingredients except cream. Slowly blend in cream.

Yield 4 cups

Jalapeno Chimichurri Beef Tortillas

24 mini flour tortillas
48 oz Jalapeño Chimichurri Beef
100 Blistered Tomatoes
1 cup Chimichurri Sauce
4 radishes, cut into 24 slices
2 cups queso fresco
Fresh cilantro sprigs
24 mini lime wedges

Warm tortillas. Top with 2 oz of shredded beef, 1 tablespoon chimichurri sauce, 2 blistered tomatoes, sliced radishes, queso fresco, and fresh cilantro.

Makes 24 mini tacos