



# BAHN MI SHREDDDED BEEF TAQUITOS

**POSADA**<sup>®</sup>

A bahn mi slaw made with cucumber, shredded carrot, jalapenos and cilantro is served over **Shredded Beef Taquitos** and finished with a spicy mayo. Yield: 3 Servings

## Ingredients:

12 Each	<b>Shredded Beef Taquitos</b> [#6591065], Prepared According to Package Directions	¼ Cup	Carrots, Sliced
½ Cup	Rice Vinegar	¼ Cup	Jalapeño, Rings
1 Tbsp.	Sugar	¼ Cup	Cucumbers, Sliced
¼ Cup	Red Cabbage, Sliced	To Taste	Salt & Black Pepper
¼ Cup	Green Cabbage, Sliced	3 Tbsp.	Spicy Mayo
		Garnish	Cilantro, Chopped

## Directions:

1. In a mixing bowl combine rice vinegar and sugar and mix until the sugar is dissolved.
2. Add red cabbage, green cabbage, carrots, jalapeños and cucumbers and toss in rice vinegar sugar mixture and season with salt and pepper. Cover and refrigerate for 20 minutes.
3. Top **Shredded Beef Taquitos** with the slaw and drizzle with spicy mayo.
4. Garnish with cilantro and serve.