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Double Decker Taco Recipe

Author: Cherchies® Specialty Foods

DOUBLE DECKER TACO RECIPE

Ingredients

- 1 pound ground meat (we used ground chicken for this picture)
- 1 Tablespoon (Tbsp) Cherchies® Garlic Seasoning
- 1/2 teaspoon (tsp) pepper
- 1 small onion chopped
- 1 cup beef broth (you can use chicken or vegetable broth)
- 3 1/2 Tablespoons (Tbsp) Cherchies® Select Grilling Rub and Seasoning Blend (more or less to taste)
- 1 teaspoon (tsp) cornstarch
- hard taco shells (can use soft...or both...what?)
- Salsa or Pico de gallo (we used store bought fresh salsa)
- 2 Tablespoons (Tbsp) Chopped cilantro mixed with 1 cup chopped lettuce (more depending on if needed)
- Shredded Cheddar Cheese
- Chardonnay Guacamole Recipe (optional)
- Lime n' Cha Sauce (below)



Lime n' Cha Sauce

- 1/2 cup mayonnaise
- 1 teaspoon (tsp.) Sriracha Chili Sauce (or your favorite chili sauce)
- Juice from 1/2 a lime
- 1 Tablespoon

Preparation

1. In a large skillet, add oil, onions, Garlic Seasoning, pepper, and saute onions in oil until translucent.
2. Add ground meat, cornstarch, Cherchies® Select Grilling Rub & Seasoning, and beef broth and cook until meat is cooked through and no longer pink. Once meat is cooked through and sauce has thickened, it's time to build the tacos:)
3. To hard or soft tacos, add the seasoned meat and your favorite toppings. For these tacos we layered meat, pico de gallo or salsa (my hubby prefers our Cherchies® Vidalia Onion Peach Salsa on top), lettuce, cheese, and Lime 'n Cha sauce (below) on top.
4. Now for double the fun...wait for it...spread a soft corn or flour tortilla with refried beans and wrap the taco!

This delicious recipe brought to you by Cherchies® Specialty Foods

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