RECIPE | PEPPERS

111 Acres



PEPPER BRISKET TACOS

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PEPPER BRISKET TACOS

Recipe created by Caeli-Rose White



1/4 tbsp cayenne pepper

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75 min 65 min





3 ct Pure Flavor® Sweet Bell Peppers, thinly sliced 1/2 head of green cabbage,

shredded

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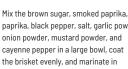
NGREDIENT

1/2 cup light mayo

1 lime, juiced

For the salad:

- 1tsp honey or adaye syrup 1 bunch of cilantro, stemmed & roughly chopped Salt and pepper, to taste
- IRECTIONS 2
- Trim fat from brisket and cut into even-sized pieces.



paprika, black pepper, salt, garlic powder, onion powder, mustard powder, and cayenne pepper in a large bowl, coat the refrigerator for an hour.

For the tacos: 10 flour or corn tortillas 2 lbs flat cut beef brisket 11/2 cup of broth 1/3 cup brown sugar, packed 2 tbsp paprika 1 tbsp smoked paprika 1 tbsp black pepper 1tbsp salt 1 tbsp garlic powder 1 tbsp onion powder

> Sear the meat on the grill for 2 minutes on each side.

> Place meat in a pressure cooker with broth. Cook for 45 minutes on high pressure. Release steam for 15 minutes.

5 Shred meat and add leftover cooking liquid to keep it moist.

Make slaw by combining ingredients.

Warm tortillas, add beef brisket and slaw and dress to your liking.

> Pro tip: You can use beer as the broth for extra flavor.



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