



RECIPE | PEPPERS

PEPPER BRISKET TACOS



2 h 20 min

75 min
PREP.

65 min
COOKING



10



medium

INGREDIENTS

Recipe created by *Caeli-Rose White*

For the salad:

3 ct Pure Flavor® Sweet Bell Peppers, thinly sliced
1 lime, juiced
½ head of green cabbage, shredded
½ cup light mayo
1 tsp honey or agave syrup
1 bunch of cilantro, stemmed & roughly chopped
Salt and pepper, to taste

For the tacos:

10 flour or corn tortillas
2 lbs flat cut beef brisket
1½ cup of broth
⅓ cup brown sugar, packed
2 tbsp paprika
1 tbsp smoked paprika
1 tbsp black pepper
1 tbsp salt
1 tbsp garlic powder
1 tbsp onion powder

¾ tbsp mustard powder

¼ tbsp cayenne pepper



DIRECTIONS

- 1 Trim fat from brisket and cut into even-sized pieces.
- 2 Mix the brown sugar, smoked paprika, paprika, black pepper, salt, garlic powder, onion powder, mustard powder, and cayenne pepper in a large bowl, coat the brisket evenly, and marinate in the refrigerator for an hour.
- 3 Sear the meat on the grill for 2 minutes on each side.
- 4 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.
- 6 Make slaw by combining ingredients.
- 7 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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