Harissa Meatball Tacos

Prep time: 20 Cook Time: 15 Servings: 12

Mediterranean,Entrees,Appetizers/Sides/Snacks,Flour Tortillas,Casual Dining,Catering,Global Tacos,Spice It Up,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Heat Pressed Flour Tortillas	10400		24 Each
Beef		85% lean, ground	1 3/4 Lbs.
Lamb		ground	1 3/4 Lbs.
Salt		kosher	1 1/2 tsp.
Cumin		ground	1 tsp.
Coriander		ground	1 tsp.
Black Pepper			1 tsp.
Eggs			4 Each
Bread Crumbs			3/4 cup
Bread Crumbs			2 Tbsp.
Tomatoes		Crushed	84 Oz.
Smoky Harissa Paste		see related recipe	1 1/4 cup
Pepper Jack Cheese		shredded	1 1/2 Lbs.

Instructions

1. In a bowl, combine beef, lamb, spices, egg, and breadcrumbs and mix well. Create 72, 1-oz. meatballs.

2. Meanwhile, in a large stock pot over medium heat, combine the crushed tomatoes and Smoky Harissa Paste in a large pot and bring to a simmer. Add the meatballs and simmer for 15 minutes. Reserve hot for service.

3. To assemble one taco, scoop three meatballs onto a tortilla with 1 oz. of sauce. Top with 1 oz. of shredded cheese. Serve two per order.

Smoky Harissa Paste

Prep time: Cook Time: 5 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Roasted Red Pepper		large	1/2 Each
Tomatoes			1 Oz.
Tomato Paste			1 1/2 tsp.
Cumin		ground	1/4 cup
Cumin		ground	1 Tbsp.
Cayenne			5 tsp.
Smoked Paprika			2 Tbsp.
Smoked Paprika			1 1/2 tsp.
Caraway Seeds		ground	2 Tbsp.
Caraway Seeds			1 1/2 tsp.
Kosher Salt			1 tsp.
Kosher Salt			1 Tbsp.
Vegetable Oil			5 Oz.

Instructions

1. Combine all ingredients in a blender and blend on high until smooth. Reserve refrigerated.