



Spicy Pomegranate Molasses Steak Tacos

Pomegranate molasses is the secret ingredient in these outstanding, Mediterranean-inspired skirt steak tacos, garnished with fresh pomegranate, goat cheese, and fresh mint-- an unforgettable sweet-spicy combination.

Prep time: **Cook Time:** **Servings:**

Combo/Fusion,Entrees,Grill-Ready Tortillas,FSR/QSR,Catering,Casual Dining,Spice It Up,Global Tacos,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 6.5" Grill-Ready Par-Baked Tortilla	09301	grilled, warmed	
Spiced Pomegranate Molasses			2 Tbsp.
skirt steak		trimmed, grilled, sliced	6 Oz.
pomegranate arils			1/4 cup
mint leaves			1/4 cup
goat cheese		crumbles	2 Tbsp.

Instructions

1. Prepare Spiced Pomegranate Molasses sub-recipe.
2. Grill skirt steak to desired doneness. Grill tortillas on each side.
3. Plate 2 tortillas and top each with 3 oz. sliced skirt steak, 1 tbsp. of pomegranate arils, drizzle of Spiced Pomegranate Molasses.
4. Garnish with mint, goat cheese crumbles, and serve.



Spiced Pomegranate Molasses

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
pomegranate molasses			1/2 cup
sriracha			3 Tbsp.
cayenne powder		ground	1/4 tsp.
cinnamon		ground	1/4 tsp.

Instructions

1. Combine ingredients and whisk together until combined. Use within 5 days.

