

Sesame Garlic Beef Tacos

- 1 lb ground beef
- 2 T sesame oil
- 2 cloves garlic, minced
- ¼ C shoyu
- 3 T brown sugar
- 3 T rice vinegar
- 1 T water
- ¼ tsp crushed red pepper
- Corn tortillas
- Shredded cabbage

Brown ground beef. Drain grease and remove beef from pan. Add sesame oil and garlic to pan and brown for about 30 seconds. Add shoyu, sugar, vinegar, water and red pepper. Simmer uncovered for about 5 min. Return meat to pan and warm through. Wrap corn tortillas in damp paper towel and microwave 1 min.

Opt – Rubio's white sauce

- ½ C mayo
- ½ C yogurt
- ¼ C minced cilantro