



SESAME BEEF TACOS

This twist on a fan favorite is one of our go to recipes in the Braun household!

INGREDIENTS

- 2 sliced scallions
- 1 lb ground beef
- 2 tsp garlic powder
- 2-5 tsp sugar
- 2 tbsp sesame oil
- 2-3 tsp sriracha
- crushed red pepper to taste
- 2 tbsp soy sauce
- salt/pepper to taste
- sesame seeds to taste

NOTES

- Some of our favorite taco toppings are:
 - Tortillas -or- Tortilla Chips
 - Diced Tomatoes
 - Diced Onions
 - Shredded Cheese
 - Sour Cream
 - Sliced Black Olives

DIRECTIONS

- Heat a drizzle of olive oil in a medium high skillet and add sliced scallion whites and some of the scallion greens. Cook for 4-5 minutes.
- 2. Add ground beef, garlic powder, & sugar to the skillet. Break up the meat and stir as it browns completely, usually about 5-6 minutes.
- 3. Add sesame oil, sriracha, crushed red pepper, & soy sauce. Season with salt & pepper. (This is a good time to add in more sugar if you'd like!) Top with sesame seeds if you have them.
- 4. Build your taco the way you like it and toss the leftover scallion greens on top!

