



Irish Tacos

SERVES: 4

PREP TIME: 10 MINS

COOK TIME: 5 MINS



Slow Ingredients

- ½ (120 mL) cup plain yogurt
- 2 tbsp Thousand Island dressing
- 1 tbsp sauerkraut
- Salt and pepper to taste
- 2 cups (200 g) chopped cabbage

Assembly

- 12 oz cooked and shredded corned beef
- 8 6 inch flour tortillas
- 2 tbsp chopped green onions, for garnish

Preparation

1. In a small bowl, mix together the plain yogurt and Thousand Island dressing. Add the sauerkraut and mix. Taste, and season with salt and pepper as desired.
2. Add cabbage to a medium-sized mixing bowl. Pour sauce over the cabbage and toss to coat.
3. Heat flour tortillas in a skillet on both sides over medium heat. Remove to a plate.
4. Add corned beef to a skillet over medium heat and cook until warmed through. Remove from heat.
5. To assemble tacos, place 1 ½ oz of corned beef on each tortilla and top with slaw as desired. Garnish with chopped green onions and serve.