

Adobo Street Tacos

with Slaw & Green Sauce

PREP: 10 min

COOK: 5 min

Ingredients

tacos & slaw

1 pkg Ruth's American Crumble
3 tbsp adobo sauce
1 cup thinly sliced red cabbage
1/2 tsp Kosher salt
1/4 cup thinly sliced red onion
1/2 cup chopped cilantro
1/2 jalapeno pepper, seeded and
chopped fine
1/4 cup fresh lime juice
1 tbsp olive oil

green sauce

1/2 cup sour cream
1/2 jalapeño pepper, seeded
1 garlic clove
1 cup chopped cilantro
1/4 tsp Kosher salt
squeeze of lime

flour tortillas & shredded Monterey
Jack cheese for serving

Ruth's VEGETARIAN
GOURMET

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CONTINUED

Instructions

1. Combine adobo sauce with Ruth's American Crumble and sautee on medium until heated through (approx 5 minutes).
2. Combine cabbage, onion, salt, cilantro, jalapeno, lime juice and olive oil and toss in a bowl. Set aside for serving.
3. Green sauce: Add sauce ingredients to blender or food processor and blend until smooth.
4. Assemble tacos and cabbage mixture; top with cheese and green sauce. Enjoy!