



Spiced Lamb Tacos with Spring Slaw and Chipotle Ranch

Yield: 10 servings

Ingredients:

Spring Slaw:

3 cups Asparagus, shaved lengthwise
3 cups Sugar Snap Peas, sliced
1/2 cup Red Onion, thinly sliced
1/2 cup Radishes, julienned
1/4 cup Cilantro, roughly chopped
1/4 cup Mint, roughly chopped
5 tablespoons HEINZ WHITE VINEGAR
2 tablespoons Olive Oil
1/2 teaspoon Kosher Salt
1/4 teaspoon Black Pepper
1 teaspoon Sugar

Filling & Toppings:

1 1/2 pounds Ground Lamb
1 1/4 teaspoons Garlic, chopped
1/2 tablespoon Fresh Oregano, chopped
1 teaspoon Chili Powder
1 teaspoon Salt
1/4 teaspoon Black Pepper
1/2 cup Beef Broth
30 each Corn Tortillas, warmed
1 1/4 cups Queso Fresco, crumbled
20 each Lime Wedges

Chipotle Ranch:

1 3/4 cups KRAFT RANCH DRESSING
1 1/2 tablespoons Chipotle in Adobo

Directions:

1. Combine the shaved asparagus, snap peas, onion, radish, cilantro and mint in a mixing bowl. Toss with the vinegar, oil, salt and pepper. Hold for service.
2. Mix together the Ranch dressing and chipotle in adobo. Hold for service.
3. Cook the ground lamb, garlic and oregano over medium heat until browned and crumbled.
4. Drain off excess fat and then stir in the chili powder, salt, pepper and beef broth. Continue to cook until the liquid has evaporated.
5. To serve: spoon the meat into the warm tortillas. Top with slaw, cheese, chipotle ranch and limes for squeezing.

Recipe and photo courtesy of Kraft Heinz