

## Teriyaki Tacos – taco bar style

### Ingredients:

Meat of your choice  
WildeBerryaki  
Cooking oil  
Cilantro  
Cabbage  
Cheese of your choice  
Cherry tomatoes  
Corn tortillas

### Cooking Instructions:

Fry up your choice of meat (chicken, hamburger beef or pork). Once the meat is thoroughly cooked, break or shred it into small pieces and stir in a couple of tablespoons of WildeBerryaki sauce. Pour contents into a bowl and set aside.

Julienne a handful of fresh cilantro and ¼ of a head of cabbage and set aside in a medium sized bowl. (Lettuce may be substituted for cabbage)

Grate cheese of your choice and set aside in small bowl. (We LOVE this recipe with crumbled feta or gorgonzola!)

Cut up some cherry tomatoes and set aside.

Heat up a few tablespoons of cooking oil in a frying pan and cook 1 tortilla at a time. Make sure that both sides of the tortilla are covered with some oil. Cook until soft (or longer if you prefer crispy). Remove tortilla from the pan and place on a plate with paper towels to soak up the extra oil. If you are watching your calories, microwave the tortillas in some wet paper towels to keep the moisture in.

Assemble tacos and add a teaspoon or more of WildeBerryaki sauce on top in the place of boring old salsa. Enjoy!