

TRIPAS TACOS



Ingredients

- 2 lbs Rumba® beef tripas,
cut into 2-inch wide by 4-inch long strips
- 1 gallon salted water
- 1 cup cilantro, finely chopped
- 1 cup onions, finely minced
- 2 limes, juiced
- Salt (to taste)
- 8 corn tortillas

Preparation

1. Rinse tripas very well with cold running water. Place in a pot and boil in salted water until tender, about 30 minutes.
2. Remove from water and dry gently with paper towels.
3. Grill or sauté tripa strips until they are brown and crisp. Toss with cilantro, onion, lime juice and salt.
4. Wrap tripa strips in warmed corn tortillas.

Serve with additional lime wedges and pico de gallo.

Yields 4 portions

