

Recipes makes: 15 Servings

**Nutrition Facts**

servings per container	
<b>Serving size</b>	<b>(207g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>430</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 22g	<b>28%</b>
Saturated Fat 4.5g	23%
Trans Fat 0g	
<b>Cholesterol</b> 35mg	<b>12%</b>
<b>Sodium</b> 700mg	<b>30%</b>
<b>Total Carbohydrate</b> 40g	<b>15%</b>
Dietary Fiber 3g	11%
Total Sugars 11g	
Includes 6g Added Sugars	12%
<b>Protein</b> 22g	

**Ingredients-**

- ♥ 1 oz. coffee
- ♥ 1 oz. cocoa powder (unsweetened)
- ♥ 1 oz. sugar
- ♥ 1 oz. brown sugar
- ♥ 2 oz. morita chili, ground
- ♥ ½ oz. coriander, ground
- ♥ 2/3 oz. salt
- ♥ 30 oz. raw beef steak, tenderloin
- ♥ 30 6" corn tacos, unsalted
- ♥ 22 oz. Piquillo Vinaigrette
- ♥ 10 oz. Spiced Candied Pumpkin Seeds

**PREPARATION:**

1. Toast Morita chili to dry, 5-8 minutes at 350°F and low fan
2. Blend in the vita prep until powdered
3. Toast coriander seeds in a sauté pan until brown and fragrant, cool
4. Blend in vita prep until powdered
5. Mix all ingredients together in a bowl using a whisk and store in a quart container for up to 6 months
6. Braise the meat with the Aztec rub then cook in a pan
7. Use the following recipes to make the Piquillo Vinaigrette and Spiced Candied Pumpkin Seeds
8. **Taco Building:**
  1. 2 corn tortillas
  2. 2 oz. of steak total (1 oz. per taco)
  3. 1 ¼-1 ½ oz. vinaigrette
  4. 2 grilled green onions
  5. 2/3 oz. candied pumpkin seeds