



## Red Hot Chili Tacos



20 min  
Moderate

### For 4 Persons (8 pieces)

#### Mayo-Sriracha Sauce

- 130g of Mayonnaise
- 30g of Sriracha Sauce
- 1 Bunch of Coriander

#### Vegetables Julienne

- 300g of Zucchini
- 100g of Red pepper
- 100g of Beansprout
- 30mL of Sesame oil

#### Assembly

- 8 Baghrirs (7053)

#### Mayo-Sriracha Sauce

- Rinse, pick and finely chop the coriander
- In a bowl, mix the mayo with the sriracha sauce then add the chopped coriander.
- Adjust seasoning and set aside.

#### Vegetables Julienne

- Using a mandolin, cut the zucchini into a fine julienne. Don't use the core of the zucchini for this technique.
- Open, remove seeds and finely slice the red peppers.
- Rinse, drain and dry the bean sprouts.
- Using a wok, on high heat, stir-fry the red peppers with the sesame oil. 2 minutes later, add the zucchinis. 2 minutes later, add the bean sprouts.
- Adjust seasoning and set aside.

#### Assembly

- Quickly rewarm the baghrirs in a microwave for 30 sec at 600W in order to make them more flexible.
- Garnish with a table spoon of sauce, then vegetables julienne.
- Gently roll and hold using a bambou skewer.
- Immediately serve.



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