

A tasty twist on the classic Mexican tortilla taco, this recipe uses Japanese teriyaki flavours as a filling for soft tacos.

## Ingredients

### Makes 30 soft taco wraps

- 3 tablespoons brown sugar
- 4 tablespoons mirin
- 4 tablespoons salt reduced soy sauce
- 30 soft wholemeal taco wraps
- 1 tablespoon olive oil
- 1.5 kg stirfry beef strips
- 30 mini soft tortillas wraps
- 4 cups cooked rice, to serve
- 1 medium size lettuce, shredded
- 3 carrots, grated
- 3 spring onions, finely sliced

## Method

1. Combine sugar, mirin, and soy sauce in a small bowl and stir till well combined and sugar is dissolved.
2. Preheat oil in a large frypan over medium heat. Add beef and sauce and stir fry until cooked through. Remove and set aside.
3. To assemble taco, place a few spoons of rice in centre of each tortilla, top with slices of the teriyaki beef, carrots, and lettuce. Drizzle with any leftover sauce and sprinkle with the spring onions.

Notes: For a vegetarian option, replace beef with tofu strips or sliced mushrooms