

## The Big Texan

Servings: 1

### INGREDIENTS

- 5 oz Cattleman's Selection™ western-style beef brisket
- 1 ea potato, baked and quartered
- 4 oz Cross Valley Farms® salad blend
- 1/2 oz red onion, sliced
- 1 oz cucumber, sliced
- 1 ea tomato, quartered
- 4 ea black olives
- 2 oz el Pasado® chunky salsa
- 3 oz Monarch® barbeque bleu cheese dressing
- 2 ea el Pasado corn tortillas, cut into strips and fried

### PREPARATION

Place brisket in full pan with 3 inches of water; cover tightly. Roast at 300° for 4 to 5 hours or until tender. Let cool for a few hours and then slice thin. Place the potato on the plate; top with salad mix, onion, cucumber, tomato, olives and salsa. Top with warm brisket, dressing and finish with tortilla strips.

