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## **Pro JYM Street Tacos with Chocolate Cookie Crunch Mole**

### **Ingredients**

#### Street Tacos:

6 oz. flatiron or skirt steak, cubed  
3 mini corn tortillas  
30 g grape tomatoes  
36 g shredded lettuce  
28 g reduced-fat Mexican four-cheese blend

#### Mole Sauce:

20 g (partial scoop) Chocolate Cookie Crunch Pro JYM  
2 tsp olive oil  
20 g diced onion  
10 g chopped garlic  
3/4 cup low-sodium chicken broth  
1/2 tsp dried oregano  
1/2 tsp ground cumin  
1/4 tsp cinnamon  
1/4 tsp cayenne pepper  
2 tsp chili powder  
1/2 tsp arrowroot starch

### **Directions**

1. Place a nonstick skillet over medium heat.
2. Add the steak pieces, cook until brown on all sides (about 4 minutes), remove from pan, and set aside.
3. Wipe out pan and heat 2 teaspoons of oil over medium heat.
4. Add onion, garlic, oregano, cumin, cayenne, and cinnamon. Cook until onion is translucent, stirring occasionally. Remove from pan and set aside.
5. Deglaze the pan by pouring in 1/4 cup of chicken broth. Be sure to scrape all bits off the bottom of the pan with a wooden spoon.
6. Add chili powder to chicken broth, and stir for 1 minute.

7. Add remaining chicken broth, bring to a boil, then lower heat to simmer. Whisk in arrowroot starch and Chocolate Cookie Crunch Pro JYM until well incorporated. Simmer for 10 minutes, stirring occasionally, until sauce begins to thicken.
8. Add steak to the skillet and cook over low heat for 15 minutes, until sauce has reduced by half and completely coats the meat.
9. Divide the steak evenly between warmed tortillas. Top with lettuce, cheese, tomatoes, and any other desired toppings.

Makes 1 serving

Serving Size: 3 tacos