

Leftover Brisket Tacos

Ingredients

2 cups of shredded brisket (brisket was cooked in the crockpot earlier)
½ red onion with ¼ sliced and the other ¼ chopped
2 radishes, sliced thin
¼ cup cilantro, chopped
½ cup feta or cotija cheese
1 TB olive or vegetable oil
2 TB vinegar
½ teaspoon sugar
corn tortillas

Instructions

For the quick pickled onions: Heat up vinegar in a small saucepan. Add sugar and stir until combined. Place the ¼ sliced onions in a small bowl and top with vinegar.

Saute chopped onion in skillet. Add the shredded brisket and mix well to reheat.

Heat tortillas singly on a gas burner. Remove and top with shredded brisket, cilantro, cheese and radishes. Add sour cream or salsa if desired.