

Build-Your-Own Taco Board



Ingredients

1 Pack of Taco-Size Azteca Soft & Tender Original Al Pastor Meat (Cooked)

Thin Flour Tortillas

Salsa (Assortment)

Avocados

Rice

Corn (Roasted)

Jalapeños

Limes

Queso

Black Beans

Bell Peppers

Shredded Cheese of Your Choice

Cabbage

Radishes

Directions

Step 1: Build the foundation of your board with small skillet, bowls, or ramekins full of your favorite protein and dips to put on tacos. Here we used: al pastor meat, salsas, queso, black beans, and rice.

Step 2: Add a pile of warm Azteca Tortilla shells on your board. You can also pre-fold them and use two bowls from step 1 to hold them upright. Pictured is both examples.

Step 3: Load up your board with fresh produce such as avocados, bell peppers, corn, and cabbage.

Step 4: Fill in the remaining gaps with taco toppings like shredded cheese, jalapeños, limes, radishes, and cilantro.

Step 5: Gather around the board and create your perfect taco combination like: Al pastor with avocados,

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black beans, and salsa. Enjoy!