

Azteca Honey Butter Fruit Tacos



Ingredients

1 package Azteca Original Soft & Thin flour tortilla

1 cup of vanilla yogurt

Fresh lemon juice

Honey butter (recipe below)

2 cups fresh fruit and berries

Mint for garnish (optional)

Directions

Prepare honey butter: Mix 1/2 a stick of softened, salted butter with 2 Tbsps of honey.

Preheat your oven to 400 degrees.

Prepare your tortillas: Spread honey butter across the inside of your Azteca tortilla and place in your non-stick taco baking stand. Repeat until your tray is full. Place in your preheated oven and bake 7-10 minutes or until golden brown.

Remove from oven and allow to cool completely.

Fill your fruit tacos: First, add 1/4 cup of your favorite flavor of yogurt – we recommend vanilla! Then, place your favorite chopped fruits and berries on top.

Squeeze a little fresh lemon juice on top, drizzle with honey. Optional: top with a teaspoon of orange zest and mint leaves for garnish.

Note: Don't have a taco baking stand? No problem! Get out a cookie sheet, ball up sheets of aluminum foil. Press the ball firmly on a surface so one side of the ball has a flat surface. Use the aluminum foil balls to hold up the sides of your tortilla.