

Stuffed Black Bean Tacos



Ingredients

1 package Azteca Soft & Tender Original Thins
flour tortillas, taco size

2 limes, juiced

¼ cup corn

1 tsp chili powder

¼ cup shredded cheese

Olive oil

¼ cup sour cream

1 14.5 oz can black beans or chickpeas, drained and
rinsed

½ cup pico de gallo

½ tsp ground cumin

Salt and pepper to taste

Guacamole (optional)

Directions

1. In a small bowl, mix juice from 1 lime, sour cream, salt and pepper. Add 1 tsp of water at a time until the crema has reached a drizzling consistency. Set aside.
2. Combine beans, salsa, and seasonings in a saucepan on medium-high heat for 6-8 minutes until all ingredients are warmed through. Stir occasionally.
3. Lightly brush each side of tortillas with olive oil and lime juice; sprinkle with salt. Gently heat the tortillas on the grill or in a pan until they're lightly toasted but still foldable. Allow tortillas to rest for 1-2 minutes before filling.
4. Spoon in desired amounts of bean mixture, pico de gallo, corn, and cheese onto tortillas. Drizzle crema on top. Enjoy!