



Casa Mendosa™ Vegetarian Black Bean Breakfast Tacos

Serves 4 / 30 mins



INGREDIENTS

For The Tacos:

4 Casa Mendosa™ 7" White Tortillas

1 tbsp. unsalted butter

4 eggs

1 avocado, sliced

Salt and pepper to taste

1 cup fresh cilantro, chopped

For The Black Beans:

1 tsp. olive oil

1 clove garlic, minced

2 cups whole black beans, drained

1/4 tsp. ground cumin

1 tsp. lime juice

Salt and pepper to taste

Optional: Add some heat with 1 tsp.
minced fresh jalapeño


For The Lime Crema:

2 cup plain Greek Yogurt

Salt and pepper to taste

2 tbsp. lime juice

DIRECTIONS

 **Prep time 15 min | Cook 15 min | Ready in 30 min**

1 In a small saucepan, heat 1 tsp. olive oil over medium heat.

2 Add the minced garlic and sauté for about two minutes or until the garlic has softened.



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DIRECTIONS (CONTINUED)

 Prep time **15 min** | Cook **15 min** | Ready in **30 min**

- 3** Add 2 cups of black beans, 1/4 tsp. ground cumin, 1 tsp. lime juice, salt, and pepper to saucepan and stir to combine. Reduce the heat to low and cook, stirring occasionally, for 10-15 minutes while you prep the rest of the taco ingredients.
- 4** In a bowl, whisk together 1/2 cup plain Greek Yogurt, 2 tbsp. lime juice, salt, and pepper. Set aside.
- 5** Heat a large cast-iron skillet over medium-high heat. Place the Casa Mendosa™ tortillas into the hot skillet one at a time and cook for approximately 5 seconds on each side, until they are warmed and slightly charred. Remove tortillas and set aside.
- 6** In the same skillet (allow the skillet to cool for a few minutes, so that the butter doesn't burn), melt 1 tbsp. butter over medium heat.
- 7** Crack eggs into the skillet and cook to your desired level of doneness.
- 8** Top each Casa Mendosa™ tortilla with a large spoonful of black beans and a few slices of avocado.
- 9** Top each taco with a cooked egg and garnish with a dash of salt and pepper, cilantro, and a generous drizzle of lime crema.
- 10** Serve immediately and enjoy!