

crispy black bean tacos

Ingredients

1 can of black beans, rinsed

¼ cup of salsa

1 - 2 Tbsp. taco seasoning

Cheddar cheese, shredded

8 small flour tortillas

Oil for frying

Sauce

¼ cup oil

½ cup chopped green onion

½ cup chopped cilantro

2 cloves garlic

Juice of 2 limes

½ cup Greek yogurt

Salt and pepper to taste

Instructions

1. Place all the sauce ingredients in a blender. Blend until smooth and chill in the refrigerator until ready to serve.
2. In a bowl, stir beans, salsa and seasoning together.
3. Heat oil in a skillet.
4. Divide the bean mixture evenly between the tortillas. Sprinkle each with cheese and fold in half.
5. Fry tacos in hot oil, 3 - 5 minutes per side.
6. Drizzle the sauce on top of each taco.
7. Enjoy!



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