

CORN + BLACK BEAN TACOS

Go ahead, make any day a fiesta!

- 1) Heat frying pan on medium heat for 1 minute. Place tortillas in the pan and top with white cheddar. Cook until the bottom of the tortillas have taken on several light brown spots. Remove them to a plate.
- 2) Evenly distribute the Roasted Jalapeño Crema onto each tortilla.
- 3) Meanwhile heat the corn and black beans in a microwave until hot.
- 4) Distribute the corn and black bean mixture amongst the tortillas and top each with shredded cabbage and Pico de Gallo.
- 5) Cut the lime into 8 wedges. Serve a lime wedge and Valentina Hot Sauce alongside the tacos and enjoy!

