



## Black Bean & Avocado Tacos

*Crispy corn taco shells filled with seasoned black beans, guacamole, and Napa cabbage create a delicious vegetarian alternative that is packed with protein.*

**Prep Time: 20 min.**

**Cook Time: 40 min.**

**Yield: 57 tacos**

### INGREDIENTS

1 pch	Santiago® Seasoned Vegetarian Black Beans, prepared	1 lb	Scallions, chopped
6 lb	Guacamole, packaged	1 cup	Pine nuts, toasted
3 lb	Napa cabbage, shredded	57 each	Corn tortilla shells, pre-made

### INSTRUCTIONS

1. Prepare Santiago® Seasoned Vegetarian Black Beans according to package directions. Set aside.
2. Bake taco shells until warm.
3. Layer each with 3 Tbsp. guacamole, 2 Tbsp. cabbage, 1 Tbsp. scallions, 4 Tbsp. black beans and garnish with pine nuts. Serve. Serve.