

## Vegan Taco Suaves

## Serves 5

## Ingredients:

2 Mission® 8" Heat Pressed Flour Tortillas (10410)

1/2 cup Carrot , blanched and sliced

5 Romaine Lettuce Leaves, shredded

4 cups Bechamel Sauce

## Directions:

- 1. In Teflon® coated pan, lightly toast tortilla on one side. Remove from pan.
- 2. Heat Bechamel Sauce in microwave.
- 3. On one half of the tortilla, add carrots and 1.5 ounces of the Bechamel Sauce. Fold over and top with shredded romaine lettuce.