



Recipes

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Chipotle Pinto Bean Crispy Tacos

Prep Time: 25 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

24 each Mission® 6" Yellow Corn Tortillas (#10503)

8 cups Pinto beans, drained, rinsed

1/2 cup Chipotle pepper puree

1 1/2 cups Bacon, cooked, finely chopped

1 1/2 cups Serrano Corn Salsa, see related recipe

1 1/2 cups Cheddar cheese, shredded

1/2 cup Jalapeno, fresh, minced

Green onion, sliced, as needed

Directions:

1. Quickly fry the tortillas for 5-10 seconds per side, folding into a taco shape. Allow to drain on paper towels. Hold for service

2. Combine pinto beans, chipotle puree, and bacon. Stir together, lightly crushing the beans. Heat the mixture in a pot over medium heat, stirring occasionally, and hold hot for service.

3. To assemble 1 taco, scoop 1/4 cup of the bean mixture into the taco shells and top with 1 tbsp. Serrano Corn Salsa, 1 tbsp. cheese, and 1 tsp. jalapeno. Garnish with green onions. Serve two per order.