



Cajun Crawfish Taco

Serves 1

Ingredients:

- 1 6" Blue Corn Tortilla (10612)
- 1 batch Louisiana Dirty Rice Mix
- 1/2 cup Crawfish & Sausage Sauté (see Related Recipe)
- 1/2 cup Cooked Kidney Beans
- 2 tsp. Chopped Parsley

Directions:

1. Prepare rice according to package instructions. Set Aside.
2. Fry Tortilla in a 350°F fryer for approximately 30-40 seconds or until bubbling stops and desired color is achieved.
3. Fill Tortilla with 1½ cups warm rice, crawfish mixture and kidney beans in center of wrap. Sprinkle with parsley and serve.

Crawfish & Sausage Sauté

Serves 1

Ingredients:

- 1/4 oz. (¼ cup) Olive Oil
- 1/3 oz. (1 cup) Chopped Onion
- 1 3/5 oz. (1 1/3 cups) Chopped Celery
- 1/3 oz. (1 cup) Chopped Green Bell Pepper
- 2 1/2 oz. (8 cups) Sliced Andouille Sausages
- 1 oz. (4 cups) Cooked & Shelled Crawfish

Directions:

1. In a large skillet, heat oil over medium heat. Sauté onions, celery and bell pepper until softened, about 3 minutes. Add sausage and continue to cook for 5 more minutes. Add crawfish and cook for 3 more minutes. Set aside.