

# CHORIZO CRUMBLE STREET TACOS



**SERVES 4 | PREP 5 min | COOK 5 min**

## INGREDIENTS

- ◇ **1 cup** Plantly Chorizo Meatless Crumbles
- ◇ **16** Corn tortillas
- ◇ **1 cup** Black beans
- ◇ **1/2 cup** Pico de gallo
- ◇ **1/4 cup** Pickled red onion, sliced
- ◇ **1/4 cup** Cotija cheese
- ◇ **1/4 cup** Cilantro leaves, garnish
- ◇ **Hot sauce** to taste (optional)
- ◇ **Lime wedges**, garnish (optional)

## INSTRUCTIONS

- 1.** In a pan over medium heat, crisp corn tortillas until warm and fragrant. Repeat as needed and set aside, stacking two tortillas each, making 8 tacos.
- 2.** Add Plantly Chorizo Meatless Crumbles and black beans. Warm throughout and mix well, about 3-5 minutes.
- 3.** To assemble - Portion crumbles and bean mixture evenly among tortillas. Top with pico de gallo, pickled onion, Cotija, and cilantro.
- 4.** Serve with lime wedges and hot sauce.

## PLANTLY CHORIZO MEATLESS CRUMBLES

are authentic Chorizo-style crumbles seasoned with chili powder, paprika, cumin, and other spices.



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