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| |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | Black Bean & Peach Tacos  https://lh5.googleusercontent.com/WpuadBIOtw08LlmofyztPv9mThcjOUzRlW-DpX0SP7bl8iX47iwgRsHf6BVxXTvzQmAipFTu1vMOo6QSHm3-J7MPL_ISF84NAZMURzF_CCw7r0AfvD98fSqato8Dc50n0V19AdGi*Prep Time: 10 Minutes*  https://lh5.googleusercontent.com/s9UYOuJcKmClXS-8kY1IDga_vb0V0_vLX1_tkWy9eKgq0Sc9WxPJZExQfkefeAWlv3hmdA2JemsH_Tsp3gIezmSoOdiqx7fmFsz6RX0HY2t9VUoo0cuzcEs3Xg3vY8WznEC8H6HfwQltaZB0Fw**Ingredients:**   |  |  | | --- | --- | | 3 | Peaches, diced | | 1/2 | Red Onion, diced | | 1 | Bell Pepper, diced | | 2 | Tomatoes, diced | | 1 | 15oz Can Black Beans | | 2 Tbsp  10-12 | Our Family Dried Coriander  6-inch Corn Tortillas  Salt, to taste  Juice of 1 Lime  Sour Cream, Hot Sauce, or Cheese to top |   **Directions:**   1. Place mango, red onion, red bell pepper, lime juice, chopped cilantro, avocado, black beans in a medium bowl. Mix well. 2. Add a few generous pinches of salt, and the coriander. Taste and adjust seasoning. Chill until ready to use. 3. Warm your tortillas. Place about ½ cup of the filling in the center of each tortilla. Fold and serve with desired toppings. | |
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