|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Black Bean & Peach Tacoshttps://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 Tbsp10-12 | Our Family Dried Coriander6-inch Corn TortillasSalt, to taste Juice of 1 LimeSour 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.
 |

 |
| https://lh5.googleusercontent.com/M0dWjT3IwPNJQ0RGBZtkJSyvFhDoU4AVb-U25mb1C_GE9QQpQus4Mf_vucq13N9GIQjKHIPGJetzL6WCP6XZiEgBQPrs_NILJXjsYPOvTSCDqEm99jkBkIksfST-onATBd4tpd734bTEXdqvKwC:\Users\190021\Documents\Personal Drive\Images_Logo\FamilyFreshMarketLogo_4C.jpg |
|  |