Tres Hermanas Taco Recipe

Yield: 4 cups filling, 8 tacos

Ingredients
1 teaspoon olive oil
1 zucchini, cubed
8 tortillas
3-5 sprigs cilantro, chopped
1 cup sweet corn, (fresh, frozen, or canned)
1 cup black beans (fresh or canned)
1 green onion, diced
1 teaspoon ground cumin
Juice of 1 lime
Salt and pepper to taste

Instructions for Adults
Warm pan for 1 minute over medium-high heat and add olive oil. Add cubed zucchini and sauté for 3-5 minutes until fork-tender and slightly browned. Return sautéed zucchini to the bowl. Warm tortillas on a hot pan while kids complete the taco recipe.

Instructions for Kids
• Cut the zucchini into 1-inch cubes and place in a large mixing bowl.
• Tear or chop cilantro while the zucchini is cooking.
• Once the zucchini has been cooked, measure and add sweet corn, black beans, green onion, cumin, juice of the lime, and cilantro to the cooked zucchini.
• Stir to combine. Add salt and pepper to taste.
• Scoop the mixture onto a warm tortilla and enjoy!

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