



MEXICAN STREET FOOD

Tacos & Tostada



TACOS
IF MAKING ALL THREE TACOS, TRY ADDING DIFFERENT MAIN FILLINGS

TOSTADA

1. **Fry** your tortilla until it is golden and slightly crispy but not over done.

2. **Spread** over the guacamole, salsa, filling, refried black beans and extras.

3. **Serve** with coriander.
Enjoy with a glass of ice cold Jarritos.

Shopping List

with suggested portion sizes

(3239) Fried Plain Tortilla 15cm **GF**

CHOOSE ONE MAIN FILLING

- (2788) Taste Of Mexican Beef Brisket
- (8541) Marinated Mexican Chicken
- (2787) Taste Of Latino Pulled Pork
- (8679) Mexican Chilli Jackfruit
- (196) Chargrilled Vegetable

BEANS

- (3178A) Refried Black Beans
- (3184A) Refried Pinto Beans

EXTRAS

- (6479) Guacamole
- (3209B) Salsa Verde
- (1720) Chunky Salsa
- Lettuce or Spinach
- (3199A) Lime Juice
- Coriander (chopped)



TACOS

1. **Line up** three soft taco style tortillas.

2. **Fill** with the ingredients of your choice.

3. **Serve** with garnish, lime and enjoy!

Shopping List

with suggested portion sizes

CHOOSE ONE MAIN FILLING

- (2788) Taste Of Mexican Beef Brisket
- (8541) Marinated Mexican Chicken
- (2787) Taste Of Latino Pulled Pork
- (8679) Mexican Chilli Jackfruit
- (196) Chargrilled Vegetable

BEANS

- (3178A) Refried Black Beans
- (3184A) Refried Pinto Beans

EXTRAS

- Salad
- (6479) Guacamole
- Freshly Chopped Tomato
- (3587) Quinoa Turtle Bean
- Salad
- (3199A) Lime Juice