

Baked Mini Jackfruit Tacos

The following recipe and photography were provided courtesy of our friends at [The Jackfruit Company](#).

Ingredients

- 1 package of The Jackfruit Company Smoked Pulled Jackfruit
- 10 small street taco tortillas
- 1 15 oz. can vegetarian refried black beans
- 1 ripe avocado
- 1 lime, quartered
- ¼ tsp. cumin
- ¼ cup red onion, diced
- Cilantro, freshly chopped
- Salt and pepper
- Toothpicks



Instructions

1. Preheat oven to 375°F.
2. In a bowl, combine avocado, cumin and the juice of one wedge of lime. Mash and stir until slightly chunky. Salt to taste.
3. On each tortilla, spread 1 spoonful of the avocado mix, refried beans and Smoked Pulled Jackfruit. Fold tortilla in half and secure with a toothpick. Place on a baking sheet lined with parchment paper.
4. Bake for 12-15 minutes or until the edges of the tortillas become golden brown and crisp.
5. Garnish with red onion and cilantro. Serve with remaining lime wedges and your favorite salsa or hot sauce.