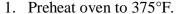
Baked Mini Jackfruit Tacos

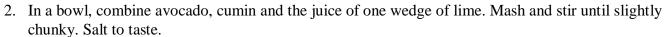
The following recipe and photography were provided courtesy of our friends at *The Jackfruit Company*.

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
- ½ tsp. cumin
- ½ cup red onion, diced
- Cilantro, freshly chopped
- Salt and pepper
- Toothpicks

Instructions





- 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.

