



Summer Succotash Crunchy Tacos

Prep time: 20 Cook Time: 20 Servings: 12

Combo/Fusion,Regional North American,Appetizers/Sides/Snacks,Better For You,Breakfast/Brunch,Entrees,Chips & Strips,Casual Dining,Catering,Fine Dining,Breakfast All Day,Global Tacos,Plant-Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pre-Shucked Edamame		blanched and chilled	12 oz.
Canned Black Beans		drained and rinsed	24 oz.
Heirloom Tomatoes		chopped	12 oz.
Fresh Yellow Corn		on the cob, grilled and kernels removed	24 oz.
Roasted Red Bell Pepper		chopped	12 oz.
Tarragon-Lemon Vinaigrette			
Salt And Pepper To Taste			
6.5" Yellow Corn Taco Shell	10112		24 each
Cooked Peppered Bacon		chopped	7 1/4 oz.
Goat Cheese		crumbled	7 1/4 oz.

Instructions

1. Combine edamame, black beans, tomatoes, corn and roasted peppers in a mixing bowl, toss with tarragon-lemon vinaigrette. Season with salt and pepper, reserve chilled for assembly.
2. For one order; spoon 3.5 ounces of vegetable mixture into 2 Mission® Taco Shells and garnish with 0.3 ounce chopped bacon and 0.3 ounce goat cheese. Serve with a small mixed green salad. Repeat for remaining taco shells



Tarragon-Lemon Vinaigrette

Prep time: 10 Cook Time: 0 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Shallots		minced	1 oz.
Whole Grain Mustard			1/2 oz.
Honey			1/2 oz.
Fresh Lemon		squeezed	1 each
Fresh Lemon Zest			1 each
White Balsamic Vinegar			1 fl. oz.
Salt			1/2 tsp.
White Pepper			1/4 tsp.
Extra Virgin Olive Oil			4 fl. oz.
Fresh Tarragon		minced	1 Tbsp.
Fresh Chives		minced	1 Tbsp.

Instructions

1. Add shallots, mustard, honey, lemon juice and zest, vinegar, salt and pepper to a mixing bowl, whisk to combine. Drizzle olive oil slowly into the mixture while whisking until all the oil is incorporated. Add minced herbs and whisk again, reserve for assembly.

