



## Edamame Falafel Tacos with Edamame Corn Salsa

Prep time: 30 Cook Time: 5 Servings: 12

Combo/Fusion,Better For You,Entrees,Mazina Tortillas,Catering,FSR/QSR,Casual Dining,Plant-Based Preferences

### Ingredients

| INGREDIENT                  | CODE  | PREP             | QUANTITY  |
|-----------------------------|-------|------------------|-----------|
| 6" Pressed Mazina™ Tortilla | 08042 |                  | 12 each   |
| Edamame                     |       |                  | 4 cup     |
| Chickpeas                   |       |                  | 4 cup     |
| Cilantro                    |       | minced           | 2 oz.     |
| Parsley                     |       | minced           | 2 fl. oz. |
| Garlic                      |       | minced           | 2 Clove   |
| Cumin                       |       | ground, to taste |           |
| Coriander                   |       | ground, to taste |           |
| Cayenne                     |       | ground, to taste |           |
| Eggs                        |       |                  | 4 each    |
| Flour                       |       | as needed        |           |
| Edamame Corn Salad          |       |                  | 1 1/2 cup |
| Sesame Yogurt Sauce         |       |                  | 3/4 cup   |



## Instructions

1. Preheat deep fryer to 350°F.
2. Blanch edamame in boiling water for 1 minute or until soft. Add all ingredients except flour to a food processor and blend until a thick paste forms.
3. Scoop falafel mixture into 1 oz. balls, coat in flour, and flatten slightly before frying for 2-3 minutes or until crisp and golden.
4. To assemble, on each tortilla, layer 4 falafel patties and top with 2 tbsp. of corn salsa and 1 tbsp. of sesame yogurt sauce. Serve immediately.



# Edamame Corn Salsa

Prep time: 5 Cook Time: Servings:

## Ingredients

| INGREDIENT         | CODE | PREP | QUANTITY  |
|--------------------|------|------|-----------|
| Edamame            |      |      | 1 cup     |
| Corn Kernels       |      |      | 1/2 cup   |
| Red Onion          |      |      | 2 Tbsp.   |
| Black Sesame Seeds |      |      | 1 Tbsp.   |
| Sesame Oil         |      |      | 1 Tbsp.   |
| Rice Vinegar       |      |      | 1/2 Tbsp. |
| Soy Sauce          |      |      | 1 tsp.    |

## Instructions

1. Combine all solid ingredients in a mixing bowl and toss to combine. Whisk together the oil, vinegar, and soy sauce and dress the salad, tossing again to coat. Reserve refrigerated.



# Sesame Yogurt Sauce

Prep time: 5 Cook Time: Servings:

## Ingredients

| INGREDIENT         | CODE | PREP          | QUANTITY  |
|--------------------|------|---------------|-----------|
| Yogurt             |      | plain         | 5 oz.     |
| Sesame Oil         |      |               | 1/2 Tbsp. |
| Red Chili Flakes   |      |               | 1/2 tsp.  |
| Black Sesame Seeds |      |               | 1/2 tsp.  |
| Lemon Juice        |      | fresh         | 1 Tbsp.   |
| Scallions          |      | thinly sliced | 1 Tbsp.   |
| Honey              |      |               | 1/2 Tbsp. |

## Instructions

1. Combine all ingredients in a mixing bowl and whisk until thoroughly combined. Reserve refrigerated.

