



## Cajun Crawfish Taco

Prep time: Cook Time: Servings: 1

Regional North American, Combo/Fusion, Entrees, Corn Tortillas, Seafood, Global Tacos, Spice It Up

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" blue corn tortilla	10612		1
Louisiana Dirty Rice		commercially prepared	1 batch
Crawfish & Sausage Sauté		See Related Recipe	1/2 cup
Cooked Kidney Beans			1/2 cup
Chopped Parsley			2 tsp.

## Instructions

1. Prepare rice according to package instructions. Set Aside.
2. Fry Tortilla in a 350°F fryer for approximately 30-40 seconds or until bubbling stops and desired color is achieved.
3. Fill Tortilla with 1½ cups warm rice, crawfish mixture and kidney beans in center of wrap. Sprinkle with parsley and serve.



# Crawfish & Sausage Sauté

Prep time: Cook Time: Servings: 12

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
(¼ cup) Olive Oil			3 Oz.
(1 cup) Chopped Onions			4 Oz.
(1 1/3 cups) Chopped Celery			19 Oz.
(1 cup) Chopped Green Bell Peppers			4 Oz.
(8 cups) Sliced Andouille Sausages			30 Oz.
(4 cups) Cooked & Shelled Crawfish			12 Oz.

## Instructions

1. In a large skillet, heat oil over medium heat. Sauté onions, celery and bell pepper until softened, about 3 minutes. Add sausage and continue to cook for 5 more minutes. Add crawfish and cook for 3 more minutes. Set aside.

