



# 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™ Tortillas	08042		12 Each
Edamame			4 cup
Chickpeas			4 cup
Cilantro		minced	2 Oz.
Parsley		minced	2 Fl. Oz.
Garlic		minced	2 cloves
Cumin, ground			to taste
Coriander, ground			to taste
Cayenne, ground			to taste
Eggs			4 Each
All Purpose Flour			as needed
Edamame Corn Salad		See Related Recipe	1 1/2 cup
Sesame Yogurt Sauce		See Related Recipe	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 Salad

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.

