

Canned Corn and Black Bean Tacos



Serves: 4



Total Time:
15 minutes



Estimated Cost:
\$5

Ingredients

- 1 can (15 oz) black beans, drained and rinsed,
- 1 can (15 oz) corn, drained and rinsed,
- 8 small tortillas (corn or flour),
- 1 tsp cumin,
- 1 tsp chili powder,
- 1/2 tsp garlic powder,
- Juice of 1 lime,
- Optional toppings: shredded cheese, plain Greek yogurt, salsa, avocado



Instructions

- 1 Warm the beans and corn together in a skillet over medium heat.
- 2 Stir in the cumin, chili powder, and garlic powder. Cook 3 to 4 minutes.
- 3 Squeeze lime juice over the top and give it a stir.
- 4 Serve in warm tortillas with whatever toppings your family likes.

