

Smoky BLACK BEAN TACOS



SERVES: 4



TOTAL TIME:
15 minutes



ESTIMATED COST:
\$0.90 per serving

INGREDIENTS

- * 2 cans black beans, drained and rinsed
- * 1 tsp smoked paprika
- * 1 tsp cumin
- * 1/2 tsp garlic powder
- * Salt and pepper
- * 8 small corn or flour tortillas
- * Toppings: shredded cabbage, salsa, sour cream, shredded cheese, lime



INSTRUCTIONS

- 1 Warm the beans in a skillet over medium heat.
- 2 Add the paprika, cumin, garlic powder, and a big pinch of salt. Stir and cook for about 5 minutes until fragrant.
- 3 Use the back of a spoon to mash about half the beans in the pan to thicken the filling.
- 4 Warm the tortillas, load them up with beans, and let everyone add their own toppings.

