



TOMATO JAM TACOS



INGREDIENTS:

1 can (16 oz) pinto beans, drained
½ tbsp. dried oregano
1 tbsp ground cumin
½ tbsp. ground smoked paprika
1 tsp garlic granules
1 tsp onion granules
1 c vegetable broth, low-sodium
1 c white quinoa, cooked

SALSA:

1 c tomatoes, diced
½ c red onions, chopped
1 tbsp jalapeno, seeded & chopped
½ tbsp. fresh garlic, minced
¼ c fresh cilantro, chopped
1 tsp fresh lime juice
Dash of sea salt & ground black pepper
3 tbsp Detroit Jam Co. Savory Tomato Jam

PREPARATION:

- 1- Mix all of the salsa ingredients together in a bowl. Stir to incorporate well, seal tight, and place in the refrigerator while you prepare the tacos.
- 2- Heat the beans, oregano, cumin, paprika, garlic, onions, & broth in a pot over medium heat. Cook until the broth has evaporated, stirring regularly.
- 3- Heat your hard or soft shells to your liking.
- 4- Prepare your tacos: spoon in some of the bean mix, add a spoonful or two of the quinoa, and top with the salsa.
- 5- Serve immediately & enjoy!

NOTE:

This recipe is vegan, but feel free to replace the beans with cooked ground beef, chicken, or turkey. You can also top the salsa off with crumbed queso fresco cheese.

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