

## UNMEAT NUGGETS SOFT TACO

### INGREDIENTS

1 pack	Unmeat Nuggets, thawed
1 cup	oil
1 tbsp	taco seasoning
1 tsp	sugar
1 pack	tortilla
1 piece	cucumber, deseeded and sliced
1 cup	greens, chopped

### **Cilantro-Lime Dressing**

1 pc	Lime, juiced and zested
½ cup	chopped cilantro
2-3 tbsp	corn syrup
2 tsp	salt
1 tsp	ground black pepper

### **Guacamole**

1 pc	ripe avocado, mashed
2 pcs	tomato, deseeded and small diced
1 pc	red onion, small diced
1 pc	lime juice
1 bunch	cilantro, chopped
1 tsp	salt
½ tsp	black pepper

Optional	lime wedges
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### PROCEDURES

1. Fry the Unmeat Nuggets in oil. Let it drip on a paper towel top drain excess oil. Place in a bowl and while still warm toss with the taco seasoning and sugar.
2. Make the guacamole by mashing the avocado in a mortar and pestle. Place in a bowl and mix with the red tomatoes, red onion, lime juice, cilantro, salt and pepper. Chill and set aside.
3. Make the cilantro lime dressing by whisking together the lime juice, lime zest, cilantro, corn syrup, salt and pepper. Adjust seasonings as needed. Toss the greens and cucumber in this dressing.
4. Assemble the soft taco by spreading the guacamole at the bottom of the tortilla. Then top with the dressed greens and cucumber. Lastly put about 2 pieces of the dressed Unmeat Nuggets. Fold over the sides and the bottom. Serve immediately, with lime wedges on the side.
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YIELD: 5 tacos