

SAVE  MORE
THAN FOOD
MAKE A DIFFERENCE

TACOS



TACOS

FOOD SAVING HACKS

When using cilantro or another herb, use all the parts, including stems.

INGREDIENTS



Leftover protein



1 onion, diced



1 pepper, diced



1 Roma tomato, diced



Soft corn tortillas



Cheddar cheese or cheese alternative, grated



Iceberg lettuce, shredded



1 Lime, wedged



Cilantro, minced



1/2 tsp salt and black pepper

INSTRUCTIONS

1. Heat a skillet over medium heat and add a drizzle of olive oil.
2. Add the diced onion and pepper. Sauté for 3-4 minutes until softened.
3. Stir in the leftover protein and cook until heated through, about 5 minutes.
4. Season with salt and pepper to taste.
5. Warm the corn tortillas in a dry pan or microwave until soft and pliable.
6. Assemble your tacos with the protein mixture, diced Roma tomato, shredded lettuce, grated cheese and cilantro.
7. Top with lime wedges and your favorite hot sauce, if desired.

SAVE MORE THAN FOOD! Anything can make a great taco! Not everyone likes leftovers, but everyone likes tacos.



WATCH US MAKE IT!

Scan the QR code for a step-by-step video.