



Aunt Nellie's

Recipe courtesy of 40aprons.com

BEET TACOS

SERVES: Makes 10 SERVINGS

PREP TIME: 15 MINUTES

COOK TIME: 25MINUTES

INGREDIENTS

- 1 (16 ounce) jar Aunt Nellie's Sliced Pickled Beets

FOR THE BLACK BEANS

- 1 (15 ounce) can black beans, drained and rinsed
- 3 tablespoons water
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- ½ teaspoon cumin
- Pinch of salt

FOR THE QUICK PICKLED RED ONIONS

- 1 cup pickling liquid, from jar of Aunt Nellie's Sliced Pickled Beets
- 1 small red onion, thinly sliced

FOR THE AVOCADO SAUCE

- 2 ripe avocados
- 1 tablespoon lime juice
- Pinch of salt

- ¼ teaspoon garlic powder

FOR THE TACOS

- 10 8-inch tortillas
- Fresh chopped cilantro, optional

INSTRUCTIONS

1. Remove Aunt Nellie's Sliced Pickled Beets from pickling liquid (do not discard liquid, we'll use it later on) and set aside.
2. Add the black beans and water to a saucepan over medium-low heat along with the paprika, garlic powder, cumin, and salt. Cook beans for 5-6 minutes or until warm, taste and adjust seasoning as you'd like.
3. Make the quick pickled red onions by heating one cup of the liquid from jar of Aunt Nellie's Sliced Pickled Beets over medium-low heat. Once simmering, add in sliced red onion, and cook for just 3 minutes.
4. Last, make the avocado sauce by adding flesh from the avocados, lime juice, salt, and garlic powder to a food processor or blender and pulse until smooth.
5. Assemble each taco by filling tortillas with sliced beets, black beans, pickled red onions, avocado sauce, and any other toppings you desire.

FIND IT ONLINE:

<https://auntnellies.com/aunt-nellies-beet-tacos/>

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