

Quinoa Lentil Tacos

- Prep Time: 10 minutes
- Cook Time: 30 minutes
- Total Time: 40 minutes
- Yields: 10 tacos



Ingredients:

- 32 ounces Simply Nature Vegetable Broth
- ¾ teaspoon Stonemill Iodized Salt
- ¼ teaspoon Stonemill Ground Black Pepper
- 1 tablespoon Stonemill Paprika
- 1 teaspoon Stonemill Ground Cumin
- 1 teaspoon Stonemill Garlic Powder
- 1 teaspoon Stonemill Chili Powder
- 1 teaspoon Stonemill Onion Powder
- 1 cup Simply Nature Organic Tri-Color Quinoa, rinsed
- 1 cup dry lentils, rinsed
- 1 tablespoon Baker's Corner Corn Starch*
- 10 Pueblo Lindo White Corn Tortillas
- ½ cup thinly sliced red onion
- 1 avocado, diced
- ½ cup crumbled Pueblo Lindo Fresco Cheese
- 2 limes, cut into 8 wedges

***These are Seasonal items that are only in stores for a limited time and may no longer be available.**

Directions:

1. In a medium saucepan, bring the broth, spices, quinoa and lentils to a boil, reduce heat. Simmer for 20 minutes partially covered.
2. Remove lid, add the corn starch. Stir for 5-8 minutes until the lentils are cooked through.
3. Heat a medium pan over high heat. Heat the tortillas for 1 minute on each side.
4. Divide the lentil mixture evenly among the tortillas. Top with red onion, avocado and fresco cheese. Serve with a wedge of lime.



Recipe Courtesy of:
ALDI Test Kitchen