



BLACK BEAN BREAKFAST TACOS w/ GREEN DREAM SAUCE

SERVES 2

TIME: 15 MINUTES

INGREDIENTS:

- 1 tsp olive oil
- ½ C white onion, diced
- 1 TBSP jalapeno, seeds removed, finely diced (or more if you like it spicy!)
- 2 cloves garlic, peeled and minced
- 1 (15-ounce) can black beans, rinsed and drained
- ¾ tsp cumin
- 4-6 small corn tortillas
- Juice of a lime
- S+P to taste
- 4-6 eggs, scrambled

GARNISH WITH:

- Cilantro, chopped
- Red onions, diced
- Avocado, diced
- Lime wedges
- GREEN DREAM Sauce

DIRECTIONS:

1. Prep your garnishes before you begin.
2. Heat oil in a medium saucepan over medium-high heat. Add the onion and jalapeno and saute for 5 minutes.
3. Stir in garlic and saute for another 2 minutes
4. Stir in black beans, cumin and lime and saute for 2 more minutes.
5. Let beans sit on low while you scramble your eggs, stirring occasionally
6. Fill each tortilla with a large spoonful of the black bean mixture, add scrambled eggs and top with cilantro, red onions, avocado and a squeeze of lime. (or any other toppings of your choice).
7. Drizzle with GREEN DREAM sauce and enjoy!



SONG: Into the Mystic by Van Morrison