

Lentil Filling for Lentil Street Tacos

Yield: 28 Servings (2 Tacos)



Ingredients	Measure	Directions
Lentils, dry	2#	<ol style="list-style-type: none"> 1. Preheat oven to 375 degrees. 2. In a full pan place dry lentils and water. 3. Cover with foil and cook for 30-40 minutes until water is absorbed and lentils are tender. 4. Remove from stir and drain off any excess water. 5. Stir enchilada sauce, lime juice and cumin into lentils. 6. Cover and bake for an additional 10-12 minutes until temperature reaches 145 degrees.
Water	2 ½ quarts	
Enchilada Sauce	8 cups	
Lime Juice	½ cup	
Cumin	2 tsp	
Corn Tortillas	112	
		Serve with corn tortillas and <u>Toppings for Lentil Street Tacos</u>

Serving Size	1 Serving Provides	Yield
1 serving = 2 Tacos	2 oz. M/MA, 2 oz. Grain Equivalent	28 servings

Nutrients Per Serving					
Calories	518	Saturated Fat	0g	Iron	5 mg
Protein	19g	Cholesterol	0mg	Calcium	102 mg
Carbohydrate	109g	Vitamin A	IU	Sodium	235 mg
Total Fat	5g	Vitamin C	mg	Dietary Fiber	14 g

Toppings for Lentil Street Tacos

Yield: 28 Servings (2 Tacos)



Roasted Corn Ingredients Yield: 28 servings (1/2 cup veg)	Measure	Directions
Corn, Frozen	6# 4 oz	<p>Roasted Corn Topping</p> <ol style="list-style-type: none"> 1. Preheat oven to 400 degrees. 2. In a large bowl mix together corn, oil and spices. 3. Line a sheet pan with parchment paper and spread corn mixture onto pan. 4. Roast at 400 degrees for 15-20 minutes.
Cumin, ground	2 Tbsp	
Garlic, granulated	1 Tbsp	
Paprika	2 Tbsp	
Oil	4 Tbsp	
Pickled Onions Ingredients Yield: 6 cups		<p>Pickled Onions</p> <ol style="list-style-type: none"> 1. Make sure to prepare onions the day before so they have time to sit in the fridge and marinate. 2. Thinly slice red onions and place into a large container. 3. In a bowl or large container mix together vinegar, honey, allspice and salt. 4. Pour over the sliced onions. 5. Cover and place in the refrigerator overnight.
Large Red Onion	3 each	
White Vinegar	3 cups	
Apple Cider Vinegar	1 ½ cups	
Honey	1 ½ cups	
Cilantro Crema Yield: 3 cups		<p>Cilantro Crema</p> <ol style="list-style-type: none"> 1. Using an blender or immersion blender process all ingredients together until completely mixed. <p>Serve with Lentil Street Taco Filling</p>
Sour cream	1 cup	
Mayo	1 cup	
Cilantro	½ cup	
Lime Juice	½ cup	
Cumin	1 tsp	