

Roasted Poblano Vegetarian Tacos with White Bean Guacamole



FOODSERVICE



SERVING SIZE: 10

Ingredients

- 4 cups **Furmano's Great Northern Beans**
- 3 tablespoons Lime Juice
- 3/4 cup Cilantro, Chopped
- 2 each Medium Jalapeno, Chopped
- 1/4 cup Onion, Chopped
- 3 each Garlic Cloves
- 1 each Avocado
- As Needed Salt To Taste
- 4 cups **Furmano's Black Beans**, Drained & Rinsed
- 2 cups Roasted Poblano Peppers, Diced
- 2 cups Frozen Sweet Yellow Corn
- 1 cup Mojo Marinade
- 1 each Chipotle in Adobo
- 1/4 cup Heavy Cream
- 1 cup Pickled Red Onion
- As Needed Corn Tortillas
- 1 cup **Furmano's Petite Diced Tomatoes**

In This Recipe



Black Beans - 15.5 oz.



Pouch Black Beans in Brine

Preparation

1. In a food processor, add Furmano's Great Northern Beans and lime juice. Puree until smooth. Reserve in a separate bowl.
2. Add cilantro, jalapeno, onion, garlic, and salt to the food processor and pulse until thick.
3. Mix cilantro mixture and white bean mixture.
4. Scoop out inside of avocado and smash with a fork, leaving some chunks, and mix with bean mixture.
5. In a large bowl, add black beans, roasted poblano peppers, corn, and mojo marinade. Toss to coat.
6. Blend together chipotle and heavy cream in food processor until smooth.
7. On a corn tortilla, add guacamole, topped with bean mixture, Furmano's Petite Diced Tomatoes, pickled red onion, then chipotle cream.

