



# BATTERED AVOCADO & MANGO CARNITAS TACOS



Warm corn tortillas filled with tender carnitas, mango pico de gallo and **Battered Avocado Slices**, drizzled with chipotle sour cream and garnished with fresh cilantro. Yield: 1 Serving

## Taco Ingredients:

3 Each	<b>Battered Avocado Slices</b> [#570113], Prepared According to Package Directions
3 Each	Corn Tortillas, Heated
¼ lb.	Carnitas, Prepared
¼ Cup	Chipotle Sour Cream
Garnish	Cilantro, Chopped

## Mango Pico De Gallo Ingredients:

2 Tbsp.	Mango, Diced
1 Tbsp.	Red Bell Pepper, Diced
1 Tbsp.	Red Onion, Diced
1 tsp.	Jalapeño Pepper, Minced
1 tsp.	Lime Juice
To Taste	Salt & Black Pepper

## Directions:

1. In a small mixing bowl, mix together the mango, red bell pepper, red onion, jalapeño pepper, lime juice, salt and black pepper to make the mango pico de gallo.
2. Top each corn tortilla with an even amount of carnitas, mango pico de gallo, **Battered Avocado Slices** and chipotle sour cream.
3. Garnish with cilantro.