



Veggie and Bean Tacos



SERVING
2 PEOPLE



COOK TIME
25 MINUTES

Instructions

Ingredients

- 1 tablespoon olive oil
- 1 cup diced red peppers
- ½ onion, diced
- 1 cup black beans, drained and rinsed
- ½ cup corn kernels (fresh or frozen)
- 1 teaspoon chili powder
- ½ teaspoon cumin
- 1 teaspoon lime juice
- Salt and pepper to taste
- 4 small corn or whole-grain tortillas, warmed

1. In a skillet over medium, heat the oil. Add the peppers and onion, and saute until soft.
2. Stir in the beans, corn, chili powder, and cumin. Cook, stirring occasionally, for 3 to 4 minutes.
3. Remove the skillet from the heat. Drizzle the bean mixture with lime juice. Season with salt and pepper.
4. Place some of the bean mixture on each tortilla.

