



# SPICY CARNITAS & CORN STREET TACO



Warm corn tortillas filled with shredded carnitas, **Spicy Breaded Corn Nuggets with Jalapeños**, red bell pepper slaw and cotija cheese, drizzled with an avocado crema and garnished with chopped cilantro. Yield: 1 Servings

## Ingredients:

9 Each	<b>Spicy Breaded Corn Nuggets with Jalapeños</b> [#0241720], Prepared According to Package Directions
¼ Cup	Red Bell Pepper, Sliced
½ Cup	Coleslaw Mix
6 Each	6 Inch Corn Tortillas, Heated
1 Cup	Carnitas, Prepared
¼ Cup	Cotija Cheese
Drizzle	Avocado Crema
Garnish	Cilantro, Chopped

## Red Bell Pepper Slaw Dressing Ingredients:

3 Tbsp.	Mayonnaise
1 Tbsp.	Lime Juice
1 tsp.	Sugar, Granulated
To Taste	Salt & Black Pepper

## Directions:

1. In a small bowl, whisk together the mayonnaise, lime juice, sugar, salt and black pepper to make the red bell pepper slaw dressing.
2. Mix the red bell pepper and coleslaw mix in the red bell pepper slaw dressing.
3. Stack the tortillas up in pairs and fill with an even amount of carnitas, red bell pepper slaw, **Spicy Breaded Corn Nuggets with Jalapeños** and cotija cheese.
4. Drizzle with avocado crema and garnish with cilantro.

