

Brocco-Taco

Yield: 25 Tacos

Ingredients:

Brocco-Tacos

- 1 Reser's Broccoli Salad Kit (71117.14820)
- 1 1/2 lb shredded broccoli
- 2 1/2 lb broccoli florets
- 25 <u>Don Pancho 6" Corn Tortillas</u> (79341.01168)
- 1 1/2 pounds shredded smoked Cheddar cheese
- 1 1/2 cups Citrus-Lime Crema (recipe below)

Citrus-Lime Crema

- 1 1/4 cup sour cream
- 1/4 cup mayonnaise
- 3 Tbsp lime juice
- 1/4 bunch cilantro, finely chopped

Directions:

- 1. For Citrus-Lime Crema, stir to combine all ingredients. Cover and refrigerate for at least 30 minutes.
- 2. Warm Don Pancho Corn Tortillas on sheet trays in 350°F oven.
- 3. Prepare Reser's Broccoli Salad Kit with shredded broccoli and broccoli florets as directed on case label instructions.
- 4. Portion approximately 1/4 cup of Broccoli Salad onto each tortilla.
- 5. Top with 1 oz shredded Cheddar cheese.
- 6. Before serving, drizzle each taco with 1 Tbsp Citrus-Lime Crema.