KIKKOMAN

Crispy red bean, sweetcorn & pepper Taquitos

Total time **30 mins**

INGREDIENTS

10 portion(s)

2 kg	wheat tortillas
Filling:	
200 ml	Kikkoman Sauce for Poke Bowl
1 kg	natural firm tofu
500 g	cheddar
500 g	sweetcorn (canned)
700 g	red beans (canned)
30 g	garlic
300 g	red onion
300 g	red pepper
1 kg	chopped tomato (canned)
2 tsp	cumin powder
80 ml	cooking oil
Salsa:	
100 ml	Kikkoman Sauce for Poke Bowl
100 g	red onion
500 g	tomato
400 g	avocado
4 tsp	fresh jalapeño
4 tsp	fresh coriander
50 ml	lime juice

PREPARATION

Step 1

Filling: Finely chop onions and garlic, dice peppers and fry everything in cooking oil. Finely crumble tofu, add to vegetables and fry until golden brown. Add Kikkoman Poke Sauce, drained beans, corn and cumin, pour in chopped tomatoes and cook for 10 minutes.

Taquitos: Cut tortillas into palm-sized rectangles and fill with prepared filling and cheddar. Roll up, place side by side on a baking tray and bake in the oven at 200 degrees for about 5 minutes, until golden.

Salsa: Dice avocado, finely chop jalapeño, coriander and onion. Core tomatoes and cut into cubes the same size as the avocado. Mix everything with Kikkoman Poke Sauce and lime juice.

To serve: Arrange taquitos on a plate and garnish with salsa.