



## Recipe Details

Recipe Name - Breakfast Tacos

Recipe Steps -

### Ingredients

Ingredients Homemade Southwest Tortillas -

- 1 cup Matzo
- 3/4 cup warm water
- 1 1/2 tsp southwest seasoning of your choice (we used Mrs. Dash)
- 1 lime, juiced

Ingredients Super Cheesy Refried Black Beans -

- 1 can black beans, drained and rinsed well
- 1 medium onion, chopped
- 3 Tbsp Nacho Spice Nutritional Yeast + or -, depending on your taste
- 1/4 to 1/2 cup water

Ingredients Crispy Potatoes O'Brien -

- 1/2 frozen bag of potatoes O'Brien (you can also use frozen shoestring potatoes or mash a potato in the panini press that was pre-baked or steamed)

### Instructions

Directions for Southwest Tortillas -

1. Mix all ingredients together, roll into balls, flatten
2. Cook in a non-stick skillet for 2 minutes per side. This recipe makes approximately 5

Directions for Super Cheesy Refried Black Beans -

1. Water sauté onion in a non-stick skillet until soft
2. Add beans, Nacho Spice nutritional yeast, and a little more water
3. Sauté while mashing the beans with a spoon. You do not want all the beans mashed but want them to be "refried" consistently. Add water as needed

Directions for Crispy Potatoes O'Brien -

1. Place frozen potatoes in the panini press and let cook until they are crispy (about 10 minutes + or -)

Enjoy!

