

# SONORAN STLYE TACOS

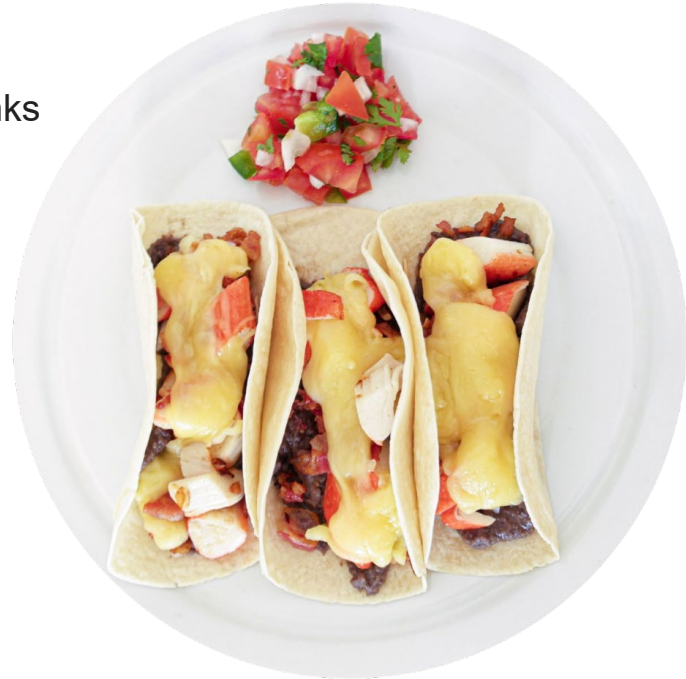
Servings 3

## Ingredients

3 slices of chopped bacon  
1 garlic clove finely chopped  
1/2 cup diced onion  
3 pieces of **Aquamar Surimi Sticks** cut into chunks  
3 oz. melting cheese  
3 oz. refried beans  
3 flour tortillas

## Sauce ingredients

1/2 cup of cubed tomatoes  
1/4 cup of cubed onions  
1/4 cup of diced green bell pepper (seeded)  
1/4 cup of finely chopped cilantro  
1 piece of lime (its juice)  
Salt and fresh ground pepper to taste



## Instructions

1. In a frying pan, fry the bacon, garlic and onion.
2. Let it fry until the bacon is browned, add the **Aquamar Surimi Sticks**.
3. Add the cheese and cover the pan to melt the cheese.
4. Prepare the sauce by mixing all the ingredients in a bowl.
5. To serve, heat the tortillas, prepare the taco with the beans and stew from the pan.
6. Accompany your dish with sauce.

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