

SONORAN TACOS with PICO DE GALLO

Servings 3

Ingredients

3 strips bacon, sliced into 1/4-inch pieces
1 clove garlic
1/2 cup yellow onion, diced
3 oz. refried beans
3 ea. flour tortillas
3 oz. white melting cheese such as queso quesadilla (shredded)
3 ea. **Aquamar Real Crab Sticks or Surimi Sticks**, cut into chunks



Pico de Gallo ingredients

1/2 cup Roma tomatoes, diced
1/4 cup yellow onion, diced
1/4 cup diced green bell pepper (seeded), or jalapeno pepper if a spicier taco is desired.
1/4 cup cilantro, finely chopped
1 lime, juiced
1 tsp salt
1/2 tsp black pepper, ground

Instructions

1. In frying pan over medium heat, cook bacon halfway, add onion and garlic. Continue to cook mixture until bacon is completely browned and onions are soft and slightly caramelized. Add crab and heat thoroughly.
2. Divide mixture into 3 segments and top each pile evenly with cheese. Cover pan and reduce heat to low for 1 minute. Set aside.
3. Prepare Pico by combining all ingredients in bowl, mix well.
4. Grill or heat tortillas, spread each tortilla with 1/3 of beans and top each with hot mixture.
5. Serve hot with Pico De Gallo on the side.

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