



RECIPE | TOMATOES

GRILLED CORN TACOS



30 min

20 min
PREP.

10 min
COOKING



4



easy

INGREDIENTS

2 dry pints Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
10 corn or flour tortillas
3 ears fresh corn
1 lime, juiced
1 chili pepper, sliced
1 cup salsa verde
¾ lb green beans
½ cup cilantro, chopped or torn
1 ½ tbsp feta cheese, crumbled
¼ cup red onion, diced
1 tsp extra virgin olive oil
Sea salt and ground black pepper to taste



DIRECTIONS

- 1 Blanch the green beans in boiling water for 3 minutes. Transfer to a bowl of ice water. Set aside.
- 2 Heat grill to medium heat, grill green beans and the whole ears of corn until all sides are charred.
- 3 Chop green beans into 1-inch pieces and slice the kernels off the corn.
- 4 Add onion, tomatoes, green beans, and corn into a large bowl. Add olive oil, lime juice, cilantro, salt, and pepper.
- 5 Assemble tacos with filling and garnish with feta cheese. Top with salsa verde!

PURE-FLAVOR.COM

