PICTSWEET

Blackeye Pea Tacos with Mixed Corn and Pepper Salsa

The blackeye pea filling for these savory tacos is also a quick party dip. Just scoop it into a bowl and serve with tortilla chips.

Ingredients

2 cups Pictsweet frozen Blackeye Peas
3 slices bacon, quartered
1 cup Pictsweet frozen Seasoning Blend
1 large jalapeño, finely chopped (about 2 tablespoons)
1/2 teaspoon ground cumin
1/4 teaspoon salt
1 3/4 cups Pictsweet frozen Super Sweet Yellow and White Corn
1 medium tomato (5 to 6 oz.), finely chopped (about 1/2 cup)
2 teaspoons sugar
2 teaspoons cider vinegar
Hot sauce to taste
2 cups shredded Boston lettuce
1 1/2 cup coarsely shredded Monterey Jack cheese
Twelve 6 inch whole-grain tortillas

Directions

Place frozen blackeye peas in a saucepan; add 2 cups water. Place on stove top and bring to boil. Boil 3 minutes. Reduce heat, cover and simmer for 45 minutes or until peas are very tender. In a medium skillet, cook bacon until crisp; remove bacon to paper towel. Add frozen seasoning blend to bacon fat in skillet and cook until onions begin to brown and liquid has evaporated, about 5 minutes. Stir in jalapeño and cumin, cook one

minute. Transfer blackeye peas and onion mixture to food processor; crumble in bacon and pulse 6 to 8 times until coarsely chopped. Place frozen corn in small saucepan, cover with water. Cook 5 minutes; drain. In a small bowl, whisk sugar, vinegar and salt until sugar dissolves. Stir in corn and tomato and add hot sauce to taste; set salsa aside. Heat tortillas, following package directions. Divide blackeye pea mixture onto tortillas; spread to within 1/2" of edge. Divide salsa, lettuce and cheese onto tortillas; fold in half and serve.