

INGREDIENTS: 13

# Lazy Sari Avocado Taquitos

LEVEL INTERMEDIATE | TIME 45 MINUTES | CALORIES 310



Make a quick taquitos recipe with avocados.

## Ingredients

- For Taquitos
- 1 small onion, cut into thin strips
- 2 green peppers, thinly sliced
- 2 red or yellow peppers, thinly sliced
- 2 teaspoons olive oil
- 2 ripe avocados, peeled and seeded, each cut into 6 slices
- 1 ½ cup Salsa Fresca
- 12 small (4.5 inch) corn tortillas
- 1 cup chopped fresh cilantro
- For Salsa Fresca
- 1 cup diced tomatoes
- ½ cup diced onions
- ½ cup chopped cilantro
- 1-2 fresh jalapeño peppers, chopped
- 1 tablespoon lime juice

# Step by step

## Step 1

1. In a large bowl, mix together all Salsa Fresca ingredients. Cover and refrigerate in advance.

## Step 2

1. Heat oil in a skillet on medium heat.

## Step 3

1. Lightly sauté onion and green and red peppers, about 10 minutes.

## Step 4

1. Warm tortillas on a comal or stove.

## Step 5

1. Fill each tortilla with sautéed onions and peppers, an avocado slice, and Salsa Fresca. Roll the tortillas and top with cilantro.

**Serving Suggestions:** Serve with lettuce or cabbage.

## Nutrition Information

Total grams per serving: 259 g; Calories 310; Total Fat 18 g (Sat 2.5 g, Trans 0 g, Poly 2 g, Mono 12 g); Cholesterol 0 mg; Sodium 20 mg; Total Carbohydrates 35 g; Dietary Fiber 12 g; Total Sugars 7 g; Protein 5 g; Vitamin D 0 mg; Calcium 32 mg; Iron 0.9 mg; Potassium 697 mg. One serving = 3 taquitos.