

Tacos Potosinos

Time: Under 45 minutes

Servings: Four

Level: Medium

** Recipe adapted from Cristina Tristan's mom*

Ingredients:

- o 2 large Vine-Ripened Tomatoes, quartered
- o 1 8 ounce package Queso Fresco
- o ¼ White onion, finely minced
- o 2 Large Carrots, diced or sliced on an angle
- o 1 large Yukon Gold Potato, cut into ½ inch cubes
- o 8 gluten free Corn Tortillas
- o Sour Cream (Optional)
- o Romaine Lettuce
- o Olive Oil, Salt, and Pepper

Directions:

- 1) Preheat oven to 350°.
- 2) Line a baking sheet with parchment paper and place the quartered tomatoes on it. Drizzle with Olive Oil then sprinkle generously with salt and pepper. Bake for about 25-30 minutes depending on the size. Remove and set aside.
- 3) When tomatoes are cool, place them in a blender with ½ teaspoon salt, 1 Tablespoon Olive Oil and a sprinkle of black pepper.
- 4) Bring a pot of salted water to a boil and add carrots and potatoes. Cook for 10 minutes. Drain and set aside.
- 5) Crumble the queso fresco with your hands and place it into a bowl with the minced onions. Stir together.
- 6) Heat a skillet to medium add some of the tomato sauce. Heat a corn tortilla through until it is pliable and then place on a plate. Scoop about 2 Tablespoons of the Queso mixture in the middle of the tortilla and roll it up and place it in a ceramic baking dish seam side down. Continue until all 8 are finished.
- 7) Drizzle with a little tomato sauce (not too much) and heat through for about 5 minutes.
- 8) Top with potatoes, carrots, shredded romaine and sour cream. Enjoy!

Fun tips and Information

- ❖ These tacos are delicious and very flexible. You could add spinach to the filling. Or you could top the tacos with spinach, cauliflower or broccoli. Be creative or let your kids pick the vegetables!