

INDO-MEXICAN TACOS

Servings: 2 | **Total Time:** 20 minutes | **Cooking Time:** 10 minutes | **Prep Time:** 10 minutes

INGREDIENTS

- 2 **Small Tortillas** (corn or flour)
- 4 tbsp **TFC's Rajma Masala Gravy**
- 1 Onion (chopped)
- 1 Tomato (chopped)
- 1 tbsp Lemon Juice
- Grated Cheese (as needed)
- Coriander Leaves (for garnish)
- Salt (to taste)
- Boiled Corn (optional)
- ½ cup **Hung Curd or Greek Yogurt** (for creaminess)
- ½ tsp Chili Flakes (optional)

DIRECTIONS

Step 1: Prepare the Tortilla Tacos

- Lightly brush oil on both sides of the tortillas.
- Heat a skillet or grill pan over medium heat.
- Toast each tortilla for **1-2 minutes per side** until slightly crispy but still foldable.
- Remove and let them cool slightly so they hold their shape like taco shells.

Step 2: Prepare the Filling

- Heat **TFC's Rajma Masala Gravy** on low heat until slightly thickened.
- Add boiled corn (optional) and mix well.

Step 3: Make the Salsa

- In a bowl, mix chopped onions and tomatoes.
- Add lemon juice, salt, coriander leaves, and chili flakes (optional).

Step 4: Assemble the Tacos

- Place a toasted tortilla on a plate.
- Add a spoonful of **TFC's Rajma Masala Gravy**.
- Layer with hung curd or Greek yogurt.
- Top with prepared salsa.
- Add another spoon of **TFC's Rajma Masala Gravy**.
- Sprinkle grated cheese.
- Garnish with coriander leaves.

NUTRITION

Calories: 350kcal | Carbohydrates: 48g | Protein: 14g | Fat: 11g | Fiber: 7g |

