



Crispy Tacos de Papa

Creamy smooth mashed potatoes wrapped inside a crispy tortilla top with onion, cilantro and served with avocado salsa, queso salsa and Mexican crema with lime zest.

INGREDIENTS

- 1 bag M15 Lamb's Supreme® Plain Mashed
- 1 pack(80) Tortillas
- 1 each red onion, minced
- 1 bunch cilantro, mined
- Salsa, suggestions- Avocado salsa, queso salsa, Mexican crema

DIRECTIONS

- Prepare the M15 Lamb's Supreme® Plain Mashed to manufacturer directions.
- Set deep fryer temp to 275 degrees. Place tortillas in small batches into fryer using fry basket to lightly soften for 10-15 second. Set aside and let oil drain and cool down.
- Fill tortillas with mashed potatoes and set aside ready to fry. Set fryer temp to 325 degrees and deep fry tacos de papa for 1 mins in small batches, set aside let oil drain.
- Plate as shown, top with onion, cilantro and serve with desired salsas.

Yield

40 portion