

## Mexican Fruit Tacos



### Ingredients:

- 2 mandarins, peeled and separated
- 2 pears, peeled and chopped
- 2 apples, chopped
- 1 cup of dragonfruit
- 1 cup seedless grapes (halved)
  
- ¼ cup icing sugar mixture
- 2-3 pkts mini flour tortillas
- 4 tbspn butter (melted)
- 1 cup plain yoghurt (Lactose free / Coconut)

### Instructions:

1. Brush one side of a tortilla with melted butter and sprinkle with 1 teaspoon of icing sugar. Turn and repeat on the other side. Heat a medium-sized frying pan over a medium heat. Place tortilla in the hot pan and cook for 2 minutes until golden and caramelised, turn and cook for a further 1-2 minutes.
2. Place cooked hot tortillas in between the space of an upside down large muffin tray, Repeat with remaining butter, sugar and tortillas.
3. Cut, peel, core and chop the pears and apples. Add the mandarins, dragon fruit and grapes. Mix altogether. Place into a bowl.
4. Spoon the yoghurt into the base of each taco. Top with fruit salad.
5. Wash and dry dishes, wipe down benches and sink, put food scrapes in outdoor compose, dirty tea towels in laundry basket and hang up aprons.

## Step by Step Instructions:

### 1. Preparing sweet tacos.



### 2. Peel, core and chop pears/apples



### 3. Put food scrapes in the outside compost bins.



### 4. Wash and dry dirty dishes and utensils. Wipe down work bench and sink.



### 5. Wet and dirty tea towels put in laundry basket and hang up aprons.

