

Rajma Tacos



Prep Time
10

Cook Time
10 min

Step 1 (3 min)

Step 2 (5 min)

Step 3 (2 min)

Step 4 (2 min)

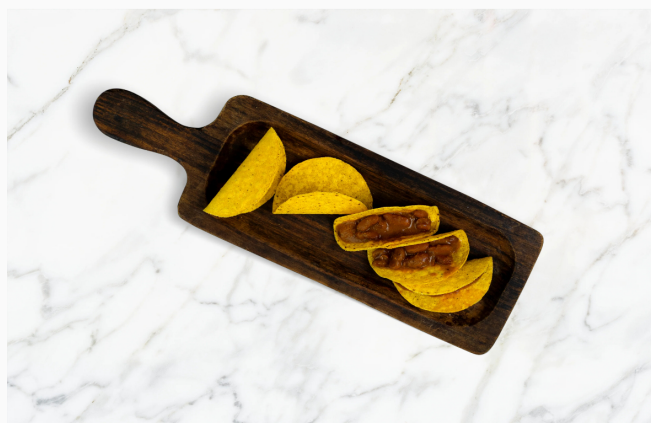
Ingredients

1. 2 cups IY rajma masala
2. 8 hard-shelled tacos
3. 1 cup laccha onions (thinly sliced onions soaked in lemon juice and salt)
4. 1 cup grated beetroot
5. 1/2 cup chopped fresh coriander
6. 1 cup chopped tomatoes
7. 2 green chillies, finely chopped
8. 1 lime, cut into wedges
9. 1 teaspoon chaat masala

Instructions

Filling Tacos with Rajma

- 1 Get some hard shelled tacos and fill each of them with a portion of the prepared rajma masala.



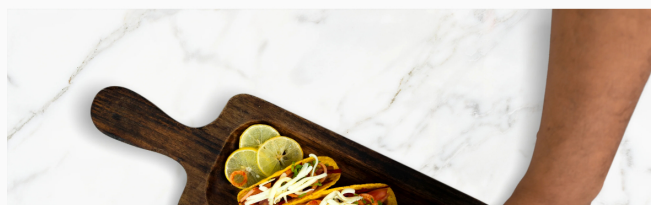
Adding Vegetables

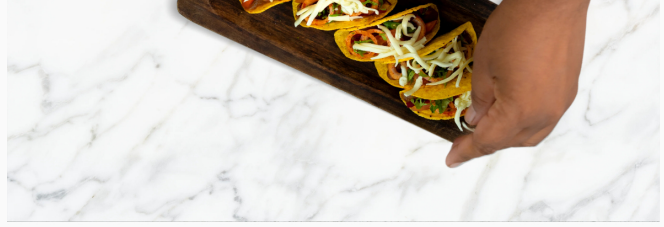
- 2 Top each taco with laccha onions, grated beetroot, chopped tomatoes, and finely chopped green chillies. Add a dash of lime on top



Adding cheese and garnishing

- 3 Sprinkle cheese according to taste and add chaat masala along with some fresh coriander over the top of each taco.





Final Touch

- 4 Squeeze a hint of lime over each taco and sprinkle with a pinch of chaat masala.



Make this recipe Instantly Yours

Made with our

Rajma Masala