



## TOASTY TAQUITOS WITH SABRA® CLASSIC HUMMUS

Each serving provides approximately: \*

- 2 – 3 oz Grain eq – 2 tortillas
- 1 oz Meat/Meat Alternate – 2 ounces Sabra Classic Hummus
- 1/8 cup Vegetables – 2 tablespoons salsa (red/orange)

\*creditable amounts are dependent upon specific foods/ingredients used.

### Toasty Taquitos with SABRA® CLASSIC HUMMUS

INGREDIENT	QUANTITY 100 servings	1 Serving
8-inch whole grain tortillas	200 tortillas (12.5 lbs)	2 tortillas (2 oz)
<a href="#">Sabra Classic Hummus</a>	25 cups (12.5 lbs)	4 Tbsp (2 oz)
Salsa	12 1/2 cups (6 lbs 4 oz)	2 Tbsp (1 oz)
Ground cumin	8 Tbsp 1 Tsp	1/4 Tsp
Vegetable oil	8 Tbsp 1 Tsp	1/4 Tsp

#### PREPARATION

1. Preheat oven to 350 degrees.
2. In a mixing bowl, stir cumin with Sabra Classic Hummus.
3. Spread 2 tablespoons of Sabra Classic Hummus mixture onto one side of each tortilla.
4. Add 1 tablespoon of salsa on top of the hummus for each tortilla.
5. Spread the hummus and salsa evenly to the edges of each tortilla.
6. Tightly roll each tortilla and place it onto a baking sheet.
7. Brush each taquito with 1/8 teaspoon vegetable oil.
8. Bake for 15-20 minutes.
9. Garnish with additional salsa, if desired.

#### Nutritional Facts Panel

#### Nutrition Facts

1 Serving:

Calories	461
Sat Fat	6.0g
Sodium	804mg