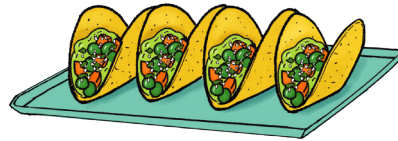


# Crunchy Pea Tacos

Celebrate spring with crunchy tacos filled with colorful veggies!



## Ingredients:



½ orange bell pepper



1 avocado



⅛ tsp + ⅛ tsp kosher salt



¼ lime



small bunch cilantro



¾ cup frozen peas, defrosted



4 hard taco shells



1 Tbsp Parmesan cheese

## Tools:



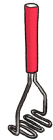
cutting board



knife



small bowl



masher



measuring spoons



butter knife

## Steps:

1



Cut sides away from bell pepper. Cut into strips, then dice. Set aside.

2



With help from an adult, cut avocado in half and remove pit. Scoop into bowl, juice lime and add ⅛ tsp salt. Mash until smooth.

3



Cut stems away from cilantro. Finely mince to make 2 teaspoons.

4



Combine ⅛ tsp salt with peas. Assemble tacos! Spread avocado in each shell, then fill with peas, bell pepper, cilantro, and Parmesan. TASTE & SHARE!