

Roasted Vegetable Taco with PHILADELPHIA® Plant Based Onion Chive Cream Cheese

Yield: 25 tacos



Ingredients

25 02	Philadelphia Onion Chive Plant Based Cream Cheese
3 ½ lb	Assorted Mixed Vegetables (such as onions, bell peppers, summer squash etc)
4 oz	Vegetable Oil
1oz	Garlic Salt & Pepper, or to taste
25 ea	4-inch Corn tortillas (Street Taco size)
6 oz	Cilantro, chopped

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Instructions

- 1. Soften cream cheese by warming gently in microwave until pliable. For ease of portioning, transfer to a pastry bag. Set aside.
- 2. Toss vegetables with oil and seasonings to taste, then distribute evenly on a sheet pan and roast in a preheated 425°F oven until vegetables are tender and lightly charred in spots. Adjust seasoning and set aside, keeping warm.
- 3. To assemble, pipe about 1oz of cream cheese into center of tortilla, top with vegetables and garnish with cilantro.