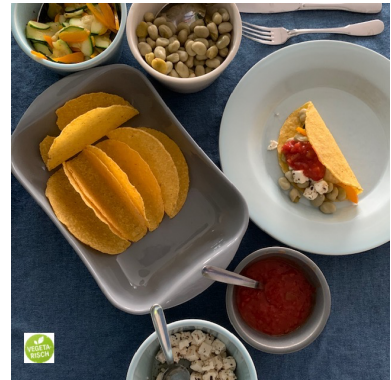


BROAD BEANS TACOS WITH HERB CHEESE

2 persons / 583 kcal per portion

Ingredients:

- ½ zucchini
- 1 orange bell pepper
- ½ tablespoon of oil
- 1 pot of broad beans (extra fine, 340 grams)
- 100 grams of white cheese cubes with herbs
- 6 taco shells
- 110 grams taco sauce mild
- pepper and salt



Preparation:

Preheat the oven to 180°C. Drain the cheese cubes. Wash the bell pepper, clean and cut into thin strips. Wash the zucchini and cut in half lengthwise and cut into thin slices. Heat the oil in a frying pan and fry the zucchini and bell pepper for 5 minutes. Season with pepper and salt. Place tacos on baking tray or hang upside down on rack and heat in oven for 5 minutes. Heat the broad beans and drain. Serve tacos with broad beans, sauce, zucchini, bell pepper and cheese cubes and fill them at the table.

Nutritional value per portion:

Energy:	583 kcal
Protein:	14.9 grams
Carbohydrates:	37.2 grams
- including sugars:	7.2 grams
Fat:	40.1 grams
Fiber:	8.7 grams
Salt:	1.6 grams