

Crispy Black Bean Tacos with Feta and Cabbage Slaw

by The Bon Appétit Test Kitchen

1 15-ounce can black beans, drained
1/2 teaspoon ground cumin
5 teaspoons olive oil, divided
1 tablespoon fresh lime juice
2 cups coleslaw mix
2 green onions, chopped
1/3 cup chopped fresh cilantro
4 white or yellow corn tortillas
1/3 cup crumbled feta cheese
Bottled chipotle hot sauce or other hot sauce

Place beans and cumin in small bowl; partially mash. Mix 2 teaspoons olive oil and lime juice in medium bowl; add coleslaw, green onions, and cilantro and toss to coat. Season slaw to taste with salt and pepper.

Heat 3 teaspoons olive oil in large nonstick skillet over medium-high heat. Add tortillas in single layer. Spoon 1/4 of bean mixture onto half of each tortilla; cook 1 minute. Fold tacos in half. Cook until golden brown, about 1 minute per side. Fill tacos with feta and slaw. Pass hot sauce alongside.

(Servings: 2, Prep time: 15 min., Cook time: 10 min., Difficulty: Easy)