



# PEACH & BLACKBERRY PB&J TACOS



SERVES:

1

PREP TIME:

5M

COOK TIME:

0M

VEGETARIAN

## INGREDIENTS:

1 Tsp Crofter's Organic Premium Peach Fruit Spread

1 Tsp Crofter's Organic Just Fruit Blackberry Fruit Spread

Wholewheat/Multigrain Bread

1 Tsp Nut Butter

Shredded Coconut

Fresh Blueberries

Golden Raisins

## DIRECTIONS:

1. Begin by cutting the bread into circular shapes. Find a glass with an opening big enough to cut a large circle out of a slice of bread without cutting into the crust. Press the rim of the glass into the bread like a cookie cutter and cut out a circle. Remove the excess bread from the edges and set the bread rounds aside. Repeat process for however many tacos you would like to make.
2. Start by spreading the nut butter into the center of the bread tacos. Next, drizzle one with Crofter's Organic Premium Peach fruit Spread and the other with Crofter's Organic Just Fruit Blackberry Fruit Spread. Top the peach fruit spread taco with fresh blueberries and shredded coconut. Top the blackberry fruit spread taco with golden raisins and shredded coconut.
3. Fold the bread into a taco shape and these are ready to eat! Store in the fridge until ready to serve. Perfect for school lunches, Enjoy!