



Mini S'mores Tacos



1/2 of recipe (1 taco): 95 calories, 2.5g total fat (0.5g sat. fat), 199mg sodium, 17g carbs, 3.5g fiber, 7g sugars, 3.5g protein

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Prep: 5 minutes **Cook:** 10 minutes

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Ingredients

- 1 [Flatout Hungry Girl Exclusive 100% Whole Wheat with Flax Foldit Flatbread](#)
- 5 tbsp. mini marshmallows
- 1 1/2 tsp. mini semi-sweet chocolate chips
- 1 graham cracker (1/4 sheet), finely crushed

Directions

Preheat oven to 425 degrees.

Cut flatbread in half to make two round pieces. Evenly drape each piece over one side of a 9" X 5" loaf pan, like upside-down tacos.

Bake until crispy and firm, about 8 minutes.

Remove from oven, and increase temperature to broil.

Once cool enough to handle, divide marshmallows and chocolate chips between the taco shells.

Carefully place tacos in the pan, right side up, leaning against the sides of the pan. (Careful, pan will be hot!)

Cook until marshmallows have melted and lightly browned, about 1 minute.

Sprinkle with graham cracker crumbs.

MAKES 2 SERVINGS

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