Admiral Snackbar’s Marinated Prog Tacos   
“Your taste buds can’t repel flavor of that magnitude!”

Ingredients

* Prog meat (Breast works best)
* Chadian dressing
* Firebud
* Tomatos
* Flurr-Cle Onion
* Revwien lettuce
* Falumpaset Cheese
* Ronto wrapper

Prep time 24 hours

Cook time 10 to 15 mins.

Directions:

* Prep:
  + Take Prog meat, cube, and skewer. Place in a container to let marinate in Chadian dressing. Longer you marinate, the better it will be but I recommend at least a full cycle.
  + Take your tomatos, friebud, and flurr-cle onion. Dice and mix together to produce a chunky salsa. Place in jar and let all the flavors mingle.
  + Day of cooking. Slice revwien lettuce into ribbons and crumble a few blocks of Falumpaset Cheese.
* Cooking:
  + Take your marinated Prog meat skewers and grill until fully cooked (about 4 min each side, your cook time may vary).
  + Place into Ronto wrapper and remove skewer.
  + Cover with lettuce, salsa, and Falumpaset Cheese crumbles in that order.
  + Present to hungry customers.

Recommended serving 2 to 3 tacos for stand humanoids

Unfit for Jawa’s due to Falumpaset Cheese does not sit well with their digestive tract. Recommend using Gorg dipping sauce as a replacement for them.