

Vegan Soft Tacos with Pico de Gallo, Guacamole, and Curtido Slaw



Let's taco 'bout tacos! Summer is taco time. Ours are chock full of healthy ingredients: veggie crumbles, romaine lettuce, zesty guacamole, and fresh curtido slaw. Cook these at home or take them on a family outing for a perfect summer meal.

Ingredients

beyond meat veggie crumbles	pico de gallo
seasoning mix	vegan sour cream
tomato chili sauce	cilantro
romaine lettuce	tortillas
vegan cheddar cheese	pickled jalapeños
guacamole	curtido slaw

Ingredient Breakdown

Gluten-Free Tortillas: Corn tortillas
Seasoning Mix: Toasted ground cumin, coriander, anise, cinnamon, allspice, smoked paprika, ground guajillo chiles, salt
Tomato Chili Sauce: Charred tomatoes, onions and garlic with mixed chili purée [blend of Guajillo, Pasilla Negro and Modello chiles in water, mild spice], cilantro, oregano, aromatic spices, aged red vinegar
Guacamole: Avocados, lemon juice, scallions, jalapeño, cilantro, extra-virgin olive oil, salt
Pico de Gallo: Tomatoes, red onions, jalapeños, lime juice, cilantro, salt, extra-virgin olive oil
Pickled Jalapeños: Jalapeños, white vinegar, salt
Curtido Slaw: Green cabbage, carrots, lime juice, organic cane sugar, vegetable oil, guajillo powder, salt
Vegan Cheddar Cheese: Miyoko's cultured vegan cheddar cheese shreds

WHAT YOU NEED large skillet, knife, aluminum foil, various bowls for sides

FROM YOUR PANTRY oil



Wash and dry any un-prepped produce.

Unpack ingredients upon delivery. Plan your meals ahead of time & store any raw ingredients accordingly. Go to onepotato.com/handling for guidelines on storage and handling to keep your ingredients fresh until you're ready to cook!



Preheat the oven to 425 F. Glaze the bottom of a large skillet or small pot with oil and warm over medium heat. Stir in the **veggie crumbles** and sprinkle **seasoning mix**, to taste, on top. Cook, stirring occasionally, for 3 minutes (do not microwave). Stir in the **tomato chili sauce**, bring to a boil, reduce to a simmer and cook for an additional 3-4 minutes, or until the sauce begins to absorb into the crumbles.



While the “meat” is cooking, cut the **lettuce** into thin strips and set aside in a bowl.

Place the **vegan cheddar cheese**, the **guacamole**, the **pico de gallo**, and the **vegan sour cream** into separate serving bowls. Finely chop the **cilantro** (leaves and stems) and place in a small serving bowl.

Wrap the **tortillas** in aluminum foil, and place in the oven for 3-5 minutes, or until warmed through. Remove from the oven and keep wrapped until ready to serve.*



Use a spoon to spread an equal portion of veggie crumbles in the center of each person's tortilla.

Let everyone top their tacos according to their taste. We recommend starting with a layer of cheese, followed by some lettuce, guacamole, and pico de gallo. Top with sour cream, cilantro and **pickled jalapeños**. Serve accompanied by the **curtido slaw**. Enjoy!



GETTING KIDS INVOLVED

Kids can put the sides into bowls. With adult supervision, older kids can cut the lettuce into strips and can pull the leaves off of the cilantro.



COOKING

* Tortillas can also be warmed quickly by directly placing them one at a time over a low stove top flame for 10-20 seconds.



ENCOURAGING KIDS TO TRY

Kids love tacos! Let them build their own. You may be surprised by the sides that they choose.