

Asian Street Tacos

with vegan crumble and fully loaded baked fries

COOKING TIME:
30 MINUTES

QUICK AND EASY

INGREDIENTS

	2 person	4 person
Gardein Beefless Ground	150g	300g
Corn Tortillas	8	16
Coleslaw	120g	240g
Radishes	3	6
Green Onion	1	2
Ginger Piece	1-inch	2-inch
Garlic Clove	2	4
Soy Sauce	2 tbsp	4 tbsp
Sambal Oelek	1 tbsp	2 tbsp
Sesame Oil	2 tbsp	4 tbsp
Vegan Mayo	2 tbsp	4 tbsp
Vinegar Portion	1	2
Potato	340g	680g
Sesame Seeds	1 tbsp	2 tbsp
Onion	1 small	1 large
Mexican Seasoning Blend	1/2 tbsp	1 tbsp

Nutrition per person (with the oil suggested for cooking):
Calories 708cal | Carbs 65g | Fat 39g | Protein 28g
Fiber 8g | Calcium 9% | Iron 52%



While we are able to offer gluten and soy free recipes, please note that we package ingredients containing gluten, soy and nuts in our kitchen. At this time we are not able to guarantee any orders to be free of any allergens.



1 Prepare the ingredients

- Preheat the oven to 425F
- Finely chop the onion
- Wash, then cut the potatoes into fry shapes; soak in cold water until step 2
- Thinly slice the green onion on an angle, separate the white parts from the green
- Peel and grate the ginger into a bowl; you need about 1/2 teaspoon (1 teaspoon for 4 people) for this recipe
- Grate the garlic into the same bowl as the ginger, add as much of the sambal oelek as you'd like. Add half of the sesame oil, most of the soy sauce – leaving about 1 teaspoon for the mayo (2 teaspoons for 4 people). Add the vinegar and stir to combine.
- Slice the radishes into halfmoons and place into a large bowl, add the coleslaw, the white parts of the green onions and half of the sauce you just made.
- Place the remaining soy sauce and sesame oil into a bowl and fold in the vegan mayo, whisk until smooth.



2 Make the oven fries

- Thoroughly dry the potatoes with a kitchen towel and place on a baking sheet, lightly season with salt and pepper, add 1-2 tablespoons of oil and mix with your hands. Bake for 20-25 minutes or until the potatoes are cooked. Carefully turn the fries over after 15 minutes.



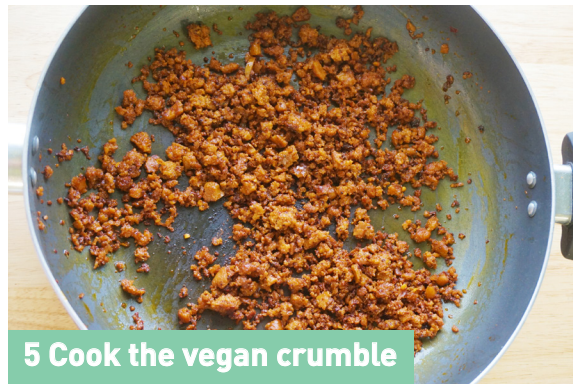
3 Toast the sesame seeds

- Preheat a pan over medium heat and once hot add the sesame seeds. Toast for 1-2 minutes or until the sesame seeds are lightly golden. Take out of the pan and reserve the pan over high heat.



4 Warm the tortillas

- Add 1 tortilla at a time to the very hot pan and cook for 30 seconds per side or until blistered and pliable. Stack the tortillas in a kitchen towel or the bag they were packaged in, so they stay warm and pliable. Reserve the pan over medium-high heat.



5 Cook the vegan crumble

- Add 1-2 tablespoons of oil to the hot pan, followed by the onions and cook for 4-5 minutes, then add the Mexican seasoning blend and cook for 1-2 minutes more. Add the vegan crumble, season with salt and pepper and cook for 4-5 minutes or until cooked and lightly crispy. Taste and adjust seasoning as needed.



6 Assemble the tacos

- Layer each tortilla with the vegan crumble and coleslaw, spoon some of the sesame soy mayo on top and serve with fries. Ladle the remaining sauce over the fries, sprinkle sesame seeds and green onions over the plate, spoon the remaining mayo over the fries. Enjoy!