





MEXICAN VEGAN TACOS

(for 4 servings)

Ingredients for stuffing:

- 200 g soya mince • 1 chopped onion • guacamole
- 2 garlic clove grated to a paste • 3 tbsp spice mix • parsley
 - 1 big green pepper cut in small pieces
 - **Greenvie Cheddar** (grated)

Ingredients for tacos:

- 1 tbsp oregano • 1/2 tbsp cumin • 1/2 tbsp brown sugar
- 1kg tomatoes grated • 50 g **Greenvie Parveggio**
- 1/2 cup olive oil • salt-pepper • small tortillas



instructions



1. In a large medium heated non-stick pan add olive oil and sauté soya mince and spices for 5-6 min (stirring).
2. Add the onion, garlic, peppers and continue sauté until soya gets brown and vegetables are done.
3. Finally, add the tomatoes, sugar and cook for 10 more min, just before removing from heat add **Greenvie** Parveggio and stir.
4. Fill each tortilla with 2 tbsp soya mince, 2 tbsp guacamole and 2 tbsp grated **Greenvie** Cheddar.



tip: Add some chilli peppers for spicy flavour!

