

Veggie Patty Tacos

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Total Time: 30 minutes
- Servings: 4 (2 tacos per serving)

Ingredients:

Chipotle Sauce:

- 3 tablespoons lime juice
- 1/2 cup Simply Nature Original Organic Soymilk
- 1/4 teaspoon Stonemill Iodized Salt
- 1/4 teaspoon Stonemill Ground Black Pepper
- 1/4 teaspoon Simply Nature Organic Garlic Powder
- 1/4 teaspoon Stonemill Paprika
- 1/4 teaspoon Burman's Dijon Deli Mustard
- 1 Pueblo Lindo Chipotle Peppers
- 6 tablespoons Carlini Vegetable Oil

Tacos:

- 12 ounces Earth Grown Quinoa Crunch Veggie Burgers
- 8 Pueblo Lindo White Corn Tortillas
- 1 avocado, sliced

Slaw:

- 1/2 cup thinly sliced cabbage
- 1/2 cup thinly sliced snap peas
- 1/2 cup thinly sliced carrots
- 1/2 cup thinly sliced red pepper
- 1/2 cup thinly sliced cauliflower florets
- 1/2 cup thinly sliced red onion
- Stonemill Iodized Salt, to taste
- Stonemill Ground Black Pepper, to taste

Directions:

1. For the chipotle sauce: In a blender, combine all ingredients, except oil and pulse until smooth on lowest setting. Slowly drizzle in oil until desired consistency is reached.
2. For the slaw: In a large bowl, combine vegetables. Add desired amount of sauce and season to taste with salt and pepper, toss to coat. Reserve.
3. Preheat oven to 450°.
4. Place patties and tortillas on a baking sheet and prepare according to packaging instructions.
5. Crumble patties or roughly chop and divide evenly among tortillas. Top with slaw and avocado.



Recipe Courtesy of:
ALDI Test Kitchen