

Veggie Tacos El Pastor

Ingredients

½ a sweet onion diced
1 cup canned pineapple chunks with ¼ cup juice
¼ cup lime juice
2 tsp liquid smoke
1 tsp smoked paprika
3 tbsp mild chili powder
1 tsp ground cumin
½ tsp dried oregano
2tbsp olive or safflower oil
8oz tempeh, cut into 1-inch long strips
3 cups shredded raw sweet potato
2 tbsp Bragg's aminos or soy sauce
Corn tortillas
Toppings, chopped green onions, jalapeños, cilantro, pineapple salsa, queso fresca, diced avocado or sour cream mixed with chili powder

Instructions

1. Place onion, pineapple, lime juice, chili powder, liquid smoke, smoked paprika, cumin, and oregano in a food processor or blender and pulse until smooth. Let rest.
2. In a large skillet, warm oil over medium heat. Add tempeh and sauce for 2 minutes, fold in sweet potato and sprinkle with the Bragg's or soy sauce. Cook 3-5 minutes until sweet potato softens.
3. Pour the sauce from step 1 over the tempeh and sweet potato mixture and cook 3 minutes stirring gently.
4. Warm the tortillas and then fill 1/3 full with tempeh and sweet potato mixture and garnish with toppings of choice.

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