



UCCOOK

Marvelous Mushie & Chickpea Tacos

with pickled pink radish & charred baby tomatoes

Who said vegans can't enjoy juicy "meaty" tacos? We think they can! Paprika spiced mushrooms are wrapped in warm tortillas and loaded with pickled radish, spring onions, guacamole, charred baby tomatoes and sprinklings of coriander.


Hands-On Time: 30 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Thea Richter

 Veggie

 Niel Joubert | Grüner Veltliner

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Ingredients & Prep

2	Limes <i>1½ zested & cut into wedges</i>
60g	Radish <i>rinsed & sliced into thin rounds</i>
3	Spring Onions <i>finely sliced, keeping the white & green parts separate</i>
240g	Baby Tomatoes <i>halved</i>
180g	Chickpeas <i>drained & rinsed</i>
240g	Guacamole
12g	Fresh Coriander <i>rinsed, picked & roughly chopped</i>
375g	White Button Mushrooms <i>wiped clean & quartered</i>
30ml	Paprika
3	Garlic Cloves <i>peeled & grated</i>
12	Soft Shell Corn Tortilla
60g	Green Leaves <i>rinsed & gently shredded</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel

1. IN A PICKLE Preheat the oven to 200°C. In a large bowl, add the juice of 3 lime wedges, lime zest, 15 ml of oil and 1 tbs of a sweetener of choice. Mix until combined and the sweetener has dissolved. Toss through the sliced radish and white spring onion slices. Season and set aside to pickle.

2. CHARRED TOMS Spread the halved baby tomatoes and the drained chickpeas on a roasting tray in a single layer. To ensure charring, don't overcrowd – use two trays if necessary. Coat in oil and seasoning. Roast in the oven for 20-25 minutes until blistered and bursting, shifting halfway.

3. TANGY TOPPING In a bowl, combine the guacamole, the juice of 1 lime wedge, ½ the chopped coriander, and seasoning.

4. DO YOU GET OUT MUSH? Place a pan on a high heat with a drizzle of oil. When hot, add the quartered mushrooms and fry for 5–6 minutes until browned and starting to crisp, shifting occasionally. You may need to do this step in batches. Add all the mushrooms back to the pan and add the paprika and the grated garlic. Fry for 1 minute, until fragrant, shifting constantly. On completion, remove from the pan and drain on paper towel.

5. TASTY TORTS Wipe down the pan and return it to a medium heat. When hot, toast the tortillas for 30 seconds per side until warmed and lightly crisped. Or, stack on a plate with damp paper towel in between each and microwave for 30 seconds. You need to do this step in batches, stacking the heated ones under a dry tea towel to stop from getting cold or drying out.

6. TACO NIGHT Lay down the toasted tortillas. Layer with shredded leaves and mushrooms. Top with charred tomatoes and chickpeas. Spoon over pickled radish, spring onion and dollops of guacamole. Garnish with the green spring onion slices, and the remaining chopped coriander. Generously squeeze over some lime juice. Wowzers, Chef!



Chef's Tip

Avoid overcrowding the pan when frying the mushrooms and cook them in batches if necessary. Mushrooms release water, so if there are too many in the pan, they could end up boiled instead of caramelised!

Nutritional Information

Per 100g

Energy	642kj
Energy	153Kcal
Protein	4.7g
Carbs	20g
of which sugars	2.3g
Fibre	3.5g
Fat	5.5g
of which saturated	1.5g
Sodium	242mg

Allergens

Gluten, Allium, Wheat, Sulphites

Cook
within 3
Days