



## KaterVeg! Vegan and Gluten-free Chilli Corn Tacos

*Serves approx. 10*

### Ingredients:

1kg KaterVeg! Vegan mince  
1 Onion, large  
4 Garlic cloves  
1 Red chilli  
1 Red pepper  
50ml Olive oil  
2 tsp Smoked paprika  
2 tbsp Chipotle paste  
2 tbsp Tomato paste  
500ml Vegetable stock  
50g Coriander, chopped  
Salt and Pepper to taste

### Toppers and fillings:

10g Coriander  
4 Spring onions, sliced  
5 Limes, halved  
5 Avocados, diced  
400g Grated vegan cheese  
300ml Vegan sour cream  
20 – 30 Gluten-free taco shells



### Method:

1. Finely dice the onion, garlic, red pepper and chilli.
2. In a large saucepan add the olive oil and gently fry the vegetables for 3-4 minutes.
3. Once softened, add the smoked paprika, chipotle and tomato pastes, stir well and cook for a further 2-3 minutes.
4. Add the vegan mince and vegetable stock to the pan and bring to a gentle simmer for approx. 10mins.
5. Adjust the seasoning with salt and pepper and finish with the chopped coriander.
6. Serve in a suitable dish garnished with a few extra coriander leaves, alongside the remaining toppers and fillings.