Recipe provided by: THIS SAVORY VEGAN

Difficulty: Easy

EASY POTATO POBLANO TACOS

WINTER SEASONAL HIGHLIGHT

INGREDIENTS:

Potatoes

- 1 pound potatoes cut in bite-sized pieces
- 2 poblano peppers de-seeded and sliced
- 2 tablespoons taco seasoning
- Olive oil

Tacos

- 1 cup cooked or canned & drained black beans
- 8 corn tortillas
- Olive oil

Sauce

- 4 tablespoons mayo or sour cream
- 1 clove garlic finely diced
- 1/2 lime juiced
- salt & pepper to taste

Optional Toppings

- Hot sauce
- Fresh parsley or cilantro finely diced

DIRECTIONS:

1. Preheat the oven to 425 degrees.
2. Add the potatoes, poblano, a drizzle of oil and taco seasoning to the baking dish. Toss to coat evenly.
3. Place in the oven and bake for 25 minutes, flipping halfway. Be sure to keep an eye on the poblano so that it doesn't burn. Remove from the oven.
4. Combine the sauce ingredients in a bowl and stir to combine. Taste and adjust seasonings as needed. Set aside.
5. Lower the oven to 400 degrees. Transfer the beans to a bowl and use a fork to crush them into a spead. Add a splash of water to make them easier to spread.
6. Wrap the tortillas in a moist paper towel and place in the microwave for 30 seconds.
7. Working one at a time, coat a tortilla in oil and place on your baking sheet, then spread a layer of beans on the top side. Top the beans with some poblano slices and potatoes. Fold in half and repeat with the remaining ingredients.
8. Place the tacos in the oven and cook for 10 minutes. Flip and cook for an additional 5 minutes, or until crispy.
9. Remove from the oven and serve with the sauce and optional toppings.