

Sweet Tater Tacos (vegan)

INGREDIENTS:

- 4 medium sweet potatoes, peeled and cut into ½-inch cubes
- 2 cups barbecue sauce
- 2 Tbsp. smooth or crunchy peanut butter
- 2 cup green cabbage, shredded fine
- 1 cup purple (or red) cabbage, shredded fine
- 1 cup carrots, shredded fine
- ½ cup yellow raisins

Dressing:

- ½ cup Grapeseed Oil Vegenaïse
- ¼ tsp. salt
- ½ tsp. celery seeds
- 1 tsp. sugar

- ½ cup cocktail peanuts
- 1 tsp. chili powder
- 1/8 tsp. cayenne pepper

- 8 hard taco shells



Directions:

Place cubed sweet potato on a baking sheet that has been sprayed with non-stick cooking spray or that has lined with a silicone baking mat. Roast in a 400 degree oven for 15 minutes or until tender. Combine barbecue sauce and peanut butter together in a bowl, then add sweet potato and stir until combined. Set aside.

In a large bowl, place the cabbage, carrots, and yellow raisins. Set aside. In a small bowl, combine all dressing ingredients and mix. Add to cabbage and mix well.

In a skillet that has been sprayed with non-stick cooking spray, add peanuts, chili powder, and cayenne pepper. Stir to coat peanuts. Saute over medium heat for 1-2 minutes, stirring constantly.

Layer sweet potatoes, cabbage, and peanuts in each taco shell.

Yields: 8 tacos