



# SPICED SWEET POTATO & GRILLED PORTOBELLO TACOS

40 minutes | makes 8 tacos

## INGREDIENTS

small wheat tortillas (choose gluten free tortillas if you are intolerant to gluten)

1 large sweet potato (550 gr.), peeled and cut into 1,5 cm cubes

2 portobello mushrooms, de-stemmed

1/3 cup raw cashews

a few sprigs of cilantro

jalapeños, thinly sliced

lime

sea salt & black pepper to taste

### SPICE MIX

1 tbsp paprika

1 tbsp cinnamon

1 tsp cumin powder

1/2 tsp fine sea salt

1/2 tsp powdered ginger

1/4 tsp vanilla powder

1/4 tsp cayenne pepper

### PICO DE GALLO

1 medium ripe tomato, finely chopped

1/4 cup cucumber, deseeded and finely chopped

1/4 cup raw corn kernels

1/4 cup red onion, finely chopped

1/4 cup red bell pepper, finely chopped

1 garlic clove, center germ removed and crushed with a garlic crusher

10 sprigs of cilantro, finely chopped

1 tsp dried oregano

1/2 tsp coarse sea salt

black pepper to taste

## STEP BY STEP

Start by gathering, preparing and measuring all of the ingredients. This will improve your dynamic in the kitchen.

1. Pre-heat your oven to 430°F | 220°C.
2. Turn on your grill (if you don't have one, you may grill the mushrooms in a grill pan on high heat).
3. Prepare the pico de gallo by combining all of the ingredients in a bowl.
4. Place the bowl in the fridge while you prepare the rest of your meal.
5. Combine all the ingredients for the spice mix in a small bowl or jar and mix thoroughly.
6. Place the sweet potato cubes in a large mixing bowl and sprinkle 1 heaped tablespoon of the prepared spice mix.
7. Toss the potatoes in the bowl to make sure they are evenly coated with the spices.
8. Scatter the potatoes in a large baking tray lined with parchment paper. Make sure the cubes are not touching each other (a bit of a pain, but totally worth it).
9. Place the tray in the oven for 25 minutes.
10. While the potatoes are baking, season the gill side of the portobello mushrooms with sea salt and black pepper and place them on your grill.
11. Grill for 3-4 minutes on each side or until they are cooked through and a bit charred on the edges.
12. Remove the mushrooms from the heat and slice them.
13. Toast the cashews for a couple of minutes on a dry pan on high heat, always tossing them to make sure they don't burn.
14. Gather all of the components, assemble your tacos and enjoy!



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