



VEGAN CORN AND BEAN TACOS WITH MISO MAYO



TOTAL TIME: 30 minutes
SERVES: 12 people

These easy vegan tacos have masses of flavour with charred beans and corn, crunchy slaw, creamy avocado and umami-packed miso mayo. Yum!

TACOS



Old El Paso™ Sweet Paprika & Garlic Seasoning Mix



1 Old El Paso™ Soft Tortilla Boats



2 avocados, stones removed, peeled and sliced



1 x 215g tin kidney beans, rinsed, drained, patted dry



125g Chinese leaves, shredded



1 carrot, peeled and shredded



2 tbsp freshly chopped coriander

MISO MAYO



1 spring onion, thinly sliced diagonally



1 tbsp olive oil



1 x 198g tin sweetcorn, drained and patted dry



1/2 tsp toasted sesame oil



125g vegan mayonnaise



1 tbsp white miso paste



1 tsp soy sauce

1 MIX THE MISO MAYO

In a medium bowl, beat the miso mayo ingredients with a whisk to combine. Transfer 75ml to a small bowl for serving and set aside. Add the Chinese leaves, carrot and spring onion to the remaining miso mayo left in the bowl and toss to coat.

2 COOK THE FILLING

Heat the oil in a medium frying pan over medium-high heat. Add the corn and beans and cook for 2-3 minutes or until slightly charred, stirring occasionally. Remove from the heat and stir in the seasoning mix and 1 tablespoon water.

3 HEAT THE TORTILLAS & SERVE

Heat the tortillas to pack instructions. Divide the avocado slices evenly between the tortillas, then top with the Chinese leaves mixture. Top with the corn and beans. Drizzle with the remaining miso mayo and scatter over the coriander. Serve with lime wedges.