

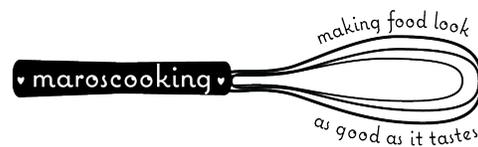
Grilled Avocado Vegan Street Tacos with Cilantro Chimichurri

For Tacos:

- 10 street taco tortillas (I like Mission)
- 2-3 avocados, sliced about ¼" thick, select firm, but ripe avocados
- 2 c shaved red cabbage
- 2 c shaved napa cabbage
- 4 radishes thinly sliced
- ¼ shaved red onion
- 1 pt cherry tomatoes
- ¼ c roughly chopped cilantro, plus more for garnish
- 1 tsp ground cumin
- ½ lime squeezed
- 3 Tbsp olive oil, plus more for brushing grill pan
- 2 tsp chili lime salt (Trader Joe's)
- kosher salt and pepper to taste

For Cilantro Chimichurri:

- 1 small jalapeño, minced
- 1 small shallot minced
- ½ c finely chopped cilantro
- 2 tsp ground cumin
- 1 tsp smoked paprika
- juice of one lime, squeezed
- 1 Tbsp Alessi White Balsamic Vinegar
- 3 Tbsp olive oil
- kosher salt and pepper to taste



For Chimichurri:

In a small bowl, combine all ingredients until well incorporated and set aside.

For Tacos:

1. Preheat oven to 425°.
2. Toss tomatoes with a tablespoon of olive oil and season generously with garlic powder, salt and pepper.
3. Roast in oven until blistered and browning on top. Remove from oven, allow to cool and roughly chop. Set aside.
4. Combine cabbages, cilantro, red onion, and radishes and toss in a bowl. Add lime juice, 2 tablespoons of olive oil and seasonings and combine well.
5. Brush a large grill pan generously with olive oil and increase flame to medium. Warm each tortilla on each side for about 1- 2 minutes until golden grill marks appear.
6. In same grill pan, brush with additional oil and place avocado slices on grill pan and grill for about 1-2 minutes each side.

Assemble Tacos:

Take a heaping spoon full of cabbage slaw and place in taco. Take 2-3 slices of avocado and place on top along with about a tablespoon of roasted cherry tomatoes. Drizzle with a spoonful of chimichurri and garnish with fresh cilantro. Serve immediately and enjoy!!!