



Vegan Spicy PotatoTacos

~Nel

Ingredients

For the potatoes:

- 2 large russet potatoes (or 3 medium), peeled & diced into ½-inch cubes
- 2 tbsp olive oil (or avocado oil)
- 1 tsp smoked paprika
- 1 tsp chili powder
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp cumin
- ½ tsp salt
- ¼ tsp black pepper

For the vegan chipotle sauce:

- ½ cup vegan mayo (soy- or aquafaba-based works well)
- 1–2 chipotle peppers in adobo sauce (start with 1 for less heat)
- 1 tsp lime juice
- ½ tsp garlic powder
- ½ tsp smoked paprika
- Pinch of salt

For assembling tacos:

- 6 small gluten free flour tortillas (taco-size)
- 1 cup shredded lettuce
- ½ cup diced tomatoes
- Optional: vegan shredded cheese (cheddar-style), avocado, or cilantro

Instructions

1. **Prepare potatoes**

- Preheat oven to 425°F (220°C) OR use an air fryer at 400°F.
- Toss diced potatoes with oil and all seasonings until well coated.
- Bake 25–30 minutes (or air fry 18–20 minutes), flipping halfway, until golden brown and crispy.

2. **Make vegan chipotle sauce**

- Blend all sauce ingredients in a blender or food processor until smooth.
- Taste and adjust heat/salt. Chill until ready to use.

3. **Assemble tacos**

- Warm tortillas.
- Spread vegan chipotle sauce inside each tortilla.
- Add a scoop of crispy potatoes.
- Top with shredded lettuce, diced tomatoes, and any extras.
- Drizzle more sauce if you like it saucy.

Tips:

- If you want a lighter sauce, swap vegan mayo with unsweetened vegan yogurt.
- Potatoes crisp best if you parboil them 5 minutes before roasting.
- Extra sauce keeps in the fridge 5–6 days and tastes great on burritos, bowls, or fries.