

Vegan Mex 'Meet' Mix

1 bag frozen Griller's Crumbles by Morning Star
3 TBSP Sunflower or Olive Oil
4 - 5 Roma tomatoes diced very small
1/3 Onion chopped
1 - 2 Thai Chili or Serano peppers chopped (optional)
1 tsp Garlic chopped or 2 - 3 cloves
1 - 2 tsp fresh Cilantro chopped (optional)
1/4 tsp Coriander ground
1/8 tsp Cumin ground
1/2 tsp Salt
1/8 tsp Chili powder (optional)
1/2 package Taco Seasoning (McCormick's, El Paso, or likely any other brand is fine)

Place a Large Saucepan on Medium Heat
Add Oil and Heat
Add Garlic, Onions, and Peppers
Sauté on Medium Heat for 3 - 5 minutes
Add Griller's Crumbles (frozen)
Add Coriander, Cumin, Chili Powder, and Taco Seasoning
Stir well and Sauté until crumbles defrost
Add Tomatoes and Salt, Stir in well
Add fresh Cilantro
Sauté on medium to low heat for about 5 - 10 minutes until flavors simmer together

Serve over Lettuce, Add rice or quinoa, Avocado, and Salsa
You could add corn, fresh tomatoes, fresh onion, or other veggies and I'm sure it would add a great kick!
Feel free to throw all of this over some tortilla chips or roll it up in a tortilla
Add some Salad Dressing if something strikes your fancy, I've been loving the Chili Lime dressing with this!
Enjoy!!!