

Vegan Pastor Tacos

A plant-based twist on the classic pastor tacos, filled with flavorful ingredients and spices.


20 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- For 1 person:
- 2 small corn tortillas
- 1/2 cup jackfruit, shredded
- 1/4 red onion, sliced
- 1/2 bell pepper, sliced
- 1/2 tsp smoked paprika
- 1/2 tsp cumin
- 1/4 tsp chili powder
- Salt and pepper to taste
- Fresh cilantro for garnish
- Lime wedges for serving

Steps

- 1 Heat a pan over medium heat and add a bit of oil. Saute the red onion and bell pepper until softened.
- 2 Add the shredded jackfruit to the pan and season with smoked paprika, cumin, chili powder, salt, and pepper. Cook for 5-7 minutes.
- 3 Warm the corn tortillas in a separate pan.
- 4 Fill the tortillas with the jackfruit mixture.
- 5 Garnish with fresh cilantro and serve with lime wedges.