



## DINNER INSPIRATION

# TEMPEH AND POTATO TACOS

by [vegansociety.org.nz](http://vegansociety.org.nz)

## Ingredients

- 1 tsp chili seasoning
- 1 tsp smoked paprika
- 1/2 tsp ground cumin
- 1/4 tsp ground coriander
- pinch of oregano
- pinch of thyme
- pinch of cinnamon
- 1 tbsp olive oil
- 150 g waxy potatoes, cut in 1 cm dice
- 1 small red onion, diced
- 2 cloves garlic, minced
- 1/2 red capsicum, diced
- 1/2 packet tempeh
- 4 tortillas
- guacamole or sliced avocado
- shredded lettuce

## Directions

Combine spices in a small bowl and set aside. Crumble tempeh into bite-sized pieces and set aside. Heat oil over medium-high heat in skillet. When hot, add potatoes and sauté 5 minutes, stirring occasionally. Add red onion and garlic. Sauté an additional 5 minutes, stirring occasionally, until onion is tender and potatoes are lightly browned. Add red pepper and sauté 3 minutes until all vegetables are tender. Add tempeh and spice mix and stir well to evenly distribute the spices. Sauté 3 minutes to heat through. Serve with tortillas, lettuce, and guacamole.