

Black Bean & Veggie Tacos

Makes 12 regular or 18 street tacos

For the tacos:

- 2 tablespoons olive oil
- 2 medium potatoes, diced
- 1/2 medium onion, diced
- 1 medium zucchini, diced
- 1 15 oz. can black beans, drained
- 1 1/2 teaspoons chili powder
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 3/4 teaspoon ground cumin
- 1/2 teaspoon sea salt
- 1/4 teaspoon kosher salt, plus more as needed
- 1 (15-ounce) can black beans, drained and rinsed
- 12 corn tortillas

For serving:

- 1 bag cabbage slaw or shredded purple and green cabbage
- 1 medium avocado, sliced
- Salsa
- Lime wedges

Heat the oil in a large skillet over medium-high heat until shimmering. Add the potatoes and cook, stirring occasionally until golden brown. Transfer to a plate lined with paper towels to absorb the excess oil.

Add another tablespoon to the skillet and heat until shimmering. Add the onion and zucchini and sauté until they begin to brown lightly, add the drained beans and seasonings, last thing stir in the potatoes and cook until heated. Taste and adjust seasoning as needed.

Meanwhile, heat the tortillas on a flat griddle for a minute or two on each side. Fill each warm tortilla with 1/2 cup of the veggie filling, top with salsa, vegan sour cream, a slice of avocado, shredded cabbage and a squeeze of lime.

