

Soyrizo Potato Tacos with Tortillas from Scratch

1 package vegan chorizo
1/2 bunch of fresh cilantro
6 green onions, chopped
1 jalapeño, seeded and chopped
1 package shredded cabbage or lettuce
3 potatoes, diced
1/4 cup vegetable oil
vegan sour cream
hot sauce or salsa
tortillas
pinch of sea salt

Heat a large skillet and add the oil, when the oil starts to shimmer drop the potatoes in carefully to avoid splattering. Cook the potatoes on medium high heat stirring occasionally until they are lightly golden brown. Add the onion and cilantro and continue to cook a few more minutes. In a separate skillet heat just a tablespoon or two of oil then add the vegan chorizo sausage. Cook on medium high heat turning a few times for 4-5 minutes then transfer into the pan with the potatoes and mix well. Squeeze lime juice over the mixture and sprinkle with sea salt.

Quickly heat the tortillas on a flat grill flipping them until they are warm and pliable. Fill with the potato mixture and top with cabbage lettuce, vegan sour cream and hot sauce or salsa. Adding slice of avocado is also a perfect match for these tacos.

Tortillas from Scratch

2 cups organic masa harina
1 1/2 cups warm water
1/4 teaspoon salt

Combine the ingredients in a medium mixing bowl, stir until it forms a ball and use your hands to knead it lightly until the texture is springy, if it's too sticky add a little more of the masa harina, if it is too dry and doesn't hold together then sprinkle a little additional water until it's nice lightly firm consistency.

Let the dough rest for about 45 minutes. Heat a griddle and divide the dough into golf ball sized pieces. Use a parchment lined tortilla press and flatten each dough ball. Place the tortilla on the grill and cook 1-2 minutes on each side. Hold the tortillas in a tortilla warmer or make one with a heated cloth or foil pouch. Serve hot.

