

Vegan Carnitas Street Tacos

The Meat:

- 1-1/2 lbs. seitan, shredded*
- juice of two oranges
- 3 cloves garlic, minced
- 1 teaspoon cumin
- 1 1/2 teaspoons chili powder
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon smoked paprika
- 3 tablespoons olive oil or vegetable oil
- 1 tablespoon agave syrup
- 1 teaspoon sea salt

The Fixings:

- 1 package of organic corn tortillas
- salsa
- vegan sour cream
- chopped lettuce
- fresh cilantro
- wedge of lime

Preheat the oven to 400 degrees. Line a baking sheet with parchment paper and set aside.

Squeeze the orange juice into a bowl, remove the seeds. Add all the remaining ingredients and mix well. Pour the marinade over the seitan and stir it to coat it evenly. Spread it out in a single layer on a baking sheet. Place it in the oven and bake for 20 minutes, remove from the oven, stir it and then place it back in the oven for an additional 15-20 minutes or until it become slightly caramelized and brown.

Heat the tortillas while the meat is roasting and assemble the remaining ingredients needed to make tacos. Serve hot and enjoy!

*The best local source for seitan is [OB People's Coop](#), they also carry the organic street taco size tortillas and great organic produce. Seitan is pictured below in the plastic tub. Shed the pieces by hand, just like you would to meat. It tastes like meat! It's organic wheat meat.

