

VEGAN TACOS

SERVED WITH



*Recipes
from
Jack Stein*



VEGAN TACOS

Serves 4

These wonderfully moreish tacos are a treat when served with the palate-cleansing, clean and crisp notes of korev lager.



INGREDIENTS

- 8 corn tortillas.
- 2 heads of sweetcorn.
- 1 courgette, cut into batons.
- 50ml olive oil.
- Pinch of cayenne pepper.
- Pinch of cumin.
- Small bunch of coriander.

FOR THE PICO DE GALLO

- 4 vine tomatoes, deseeded and finely chopped.
- 1 finely chopped red onion.
- 1 small bunch of coriander, finely chopped.
- Juice of 1 lime.
- Salt and pepper.
- Pinch of smoked paprika.
- Pinch of chilli flakes.

METHOD

- Make the pico de gallo - combine all the ingredients in a bowl and set aside.
- Cover the sweetcorn and courgettes with half of the olive oil and season with salt.
- Char the sweetcorn on the barbeque for 5-10 minutes, until well cooked and blackened. Cut the kernels off with a knife.
- Char the slices of courgette.
- Transfer the sweetcorn and courgette to a bowl and add the rest of the olive oil.
- Add a pinch of cayenne pepper and cumin.
- Cook the tortillas on the barbeque, then make a taco with pico de gallo, sweetcorn, courgettes, and top with coriander.

