

### Chipotle-Lime Soft Tacos

8 ounces tempeh, chopped roughly and crumbled into small pieces  
1 garlic clove, minced  
1 small yellow onion, finely chopped & thinly sliced\*  
1 jalapeño  
1 each lime, zested and juiced, juice divided  
½ cup canned, diced tomatoes  
Chipotle Spice Blend  
Salt & Pepper, to taste\*  
2 packs Bragg's liquid aminos  
2 Tablespoons water\*  
2 Tablespoons canola oil\*  
8 each soft flour tortillas  
2 ounces cotija cheese

### Radish, Carrot & Kale Salad

3 cherrybelle radishes, stem removed, cut in half and thinly sliced  
1 medium carrot, peeled, stem removed, cut in half and thinly slice  
1 cup shredded kale (3 ounces)

\*Ingredients not included in your PeachDish box

# Chipotle-Lime Tempeh Soft Tacos with Radish, Carrots & Kale

Recipe Courtesy of Chef Robert Lupo

1. Please read entire recipe card before beginning.
2. Prepare vegetables by: roughly chopping and crumbling the tempeh; mincing the garlic; finely chopping the onion; zesting and juicing the lime; peeling and thinly slicing the carrot; thinly slicing the radishes and shredding the kale.
3. In a medium-large mixing bowl combine tempeh, garlic, tomatoes, onion, jalapeño, spice blend half the lime juice, lime zest, a pinch of salt and pepper, Bragg's, and 2 Tablespoons of water.
4. Mix thoroughly and place a large sauté pan over medium-high heat. Add oil, and when it begins to shimmer add the tempeh mixture. Allow it to cook for 4-5 minutes, then stir and cook for 6-7 minutes longer.
5. While the tempeh cooks, combine the carrots, radish and kale in a small mixing bowl with the remaining lime juice and a pinch of salt and pepper. Mix well and set aside.
6. Briefly warm the tortillas in the microwave or oven. When the tempeh-vegetable mixture has browned and is slightly crispy, remove from heat and then adjust seasoning with salt and pepper. Fill the warm tortillas with the tempeh-vegetable mixture and top with the radish salad and cotija cheese. Enjoy!

Yield: 2 Servings    Preparation Time: 20 Minutes    Cook Time: 15 Minutes