

BANH MI LENTIL TACOS (V, GF)

Serves 4-5

Ingredients

For the lentils:

1 lb cooked black lentils (find the pre-steamed or canned ones to save time)
2 TBS Sriracha
1/4 tsp salt and pepper
1 tsp garlic powder

For the quick pickled veggies:

1 C each shredded carrots, thin sliced radishes and thin sliced banana peppers
3 TBS rice wine vinegar
3 TBS white vinegar
1 tsp coconut sugar
juice of 1 lime

To serve with the tacos:

corn tortillas, sliced avocado, sliced scallions, quartered and sliced cucumber, tomatillo salsa, chopped cilantro.

Directions

1. To make the lentils, warm them in a small saucepan with 1 TBS neutral oil of your choice, and the remaining lentil ingredients. Warm, stirring occasionally, for 5-8 minutes.
2. To make the quick pickled veggies, combine all ingredients in a bowl and let it sit for at least 10 minutes. You can let this sit longer, for up to 4 days.
3. Assemble tacos with warmed corn tortillas and all the fixings.

