

Spicy Kimchi Tacos with Smashed Chickpea

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Kimchi in a taco is a VERY good idea! Spicy, garlicky kimchi and umami-spiked chickpeas make a ridiculously good vegan taco in just 30 minutes. Top with your fave toppings and serve with a simple cucumber salad - or tater tots. You do you.



Course [Main Course](#) **Cuisine** Korean, Mexican

Keyword Chickpeas, kimchi, taco **Dietary Preference** dairy free, Gluten-Free, nut free, vegan, [vegetarian](#)

Total Time 30 mins **Servings** 4 Servings **Author** [Desiree Nielsen, RD](#)

Ingredients

Smashed Chickpeas

- 3 tbsp gluten free tamari
- 2 tsp sesame oil
- 1 tsp pure maple syrup
- 1-2 tsp Sriracha
- 2 tbsp avocado oil
- 1 medium carrot diced
- 2 cloves garlic minced
- 2 tsp ginger minced
- 2 398 ml cans chickpeas

For Serving

- 8 corn tortillas
- 1 cup cilantro chopped
- ½ cup vegan kimchi chopped
- [avocado crema](#)
- 1 lime quartered
- 2 radishes thinly sliced on a mandolin

Instructions

1. In a small bowl, whisk tamari, sesame oil, maple syrup and Sriracha. Set aside.
2. Heat avocado oil in a large skillet over medium heat, then add carrot and cook for three minutes, stirring occasionally until it begins to turn golden brown. Add garlic and ginger, stirring frequently for one minute.
3. Add the chickpeas and smash with the back of a fork until ¾ of the chickpeas have been smashed. Turn off the heat and stir in sauce until well combined.
4. In a small blender or bullet, add the avocado, water, lime juice, salt and cumin and blend until well combined. Use additional water as needed to adjust consistency if you want a more drizzle-able crema.
5. To serve, divide chickpea mixture among 8 corn tortillas. Top each taco with 1 tbsp kimchi, drizzle with avocado crema and add cilantro and radishes. Serve two tacos with a lime wedge.