

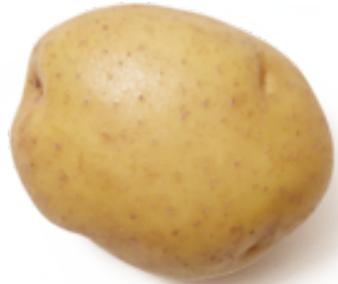
Mushroom & Potato Tacos

with Romaine & Orange Salad



For this hearty vegetarian meal, we're filling soft flour tortillas with mushrooms and potato—seasoned with a zesty, chorizo-inspired blend, then roasted. A pickled pepper relish lends bright flavor to the tacos, all tied together with a creamy sauce seasoned with the same spices. Our side salad of juicy orange and crunchy romaine rounds out the dish.

[**Get Cooking**](#)



4 Flour Tortillas

3 oz Radishes

1 Orange

¾ lb Yukon Gold Potatoes

6 oz Cremini Mushrooms

1 Shallot

3 Tbsps Roasted Peanuts

¼ cup Sour Cream

1 oz Sliced Pickled Jalapeño Pepper

1 oz Golden Or Red Sweet Piquante Peppers

1 Tbsp Spanish Spice Blend (Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper, & Ground Cinnamon)

1 Romaine Lettuce Heart

2 Tbsps Rice Vinegar

tried-and-true

kitchen tools

Quarter-Sheet Pan

by Nordic Ware

Whether you're flying solo or making dinner for two, this delightfully durable pan is about to become your next kitchen essential. This smaller version of the classic sheet pan is ideal for toasting up bread or whipping up a small batch of roasted vegetables for a single meal. Easy to store, its raised lip catches and contains juices while minimizing mess inside the oven. Rustproof and even-heating, this pan has a galvanized steel reinforcement around the rim, which adds to its strength.



How To: Hold a Chef's Knife

At the core of many knife skills is holding the knife properly. This simple grip gives you all the power and freedom you'll need to prep whatever's on your cutting board. So get a grip and watch this short video to see how it's done!

[Click for Tablet View](#)



1 Prepare & roast the vegetables:

Preheat the oven to 450°F. Wash and dry the fresh produce. Quarter the **mushrooms**. Quarter the **potatoes** lengthwise, then cut crosswise into 1/2-inch pieces. Place the vegetables on a sheet pan. Drizzle with olive oil and season with salt, pepper, and **3/4 of the spice blend**; toss to coat. Arrange in an even layer. Roast 21 to 23 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients:

While the vegetables roast, roughly chop the **piquante peppers**. Peel and small dice the **shallot**. Cut off and discard the root end of the **lettuce**; roughly chop the leaves. Peel and medium dice the **orange**. Cut off and discard the ends of the **radishes**; halve lengthwise, then thinly slice crosswise. Roughly chop the **jalapeño pepper**; thoroughly wash your hands and cutting board immediately after handling. In a bowl, combine the **sour cream**, a drizzle of olive oil, and **as much of the remaining spice blend as you'd like** (you may have extra). Season with salt and pepper to taste.



3 Warm the tortillas:

While the vegetables continue to roast, place the **tortillas** on a large piece of aluminum foil. Tightly wrap to seal. Place directly onto the oven rack and warm 5 to 7 minutes, or until heated through and pliable. Transfer to a work surface and carefully unwrap.



4 Make the pepper relish:

While the tortillas warm, in a medium bowl, combine the **chopped piquante peppers**, **diced shallot**, **half the vinegar**, and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with olive oil and season with salt and pepper to taste.



While the tortillas continue to warm, in a medium bowl, combine the **chopped lettuce, diced orange, sliced radishes, peanuts**, and **remaining vinegar**. Drizzle with olive oil and season with salt and pepper to taste.



6 Assemble the tacos & serve your dish:

Spread a layer of the **seasoned sour cream** onto the **warmed tortillas**. Top with the **roasted vegetables** and **pepper relish**. Serve the tacos with the **salad** on the side. Enjoy!