

CHIPOTLE ROASTED MUSHROOM
& POTATO TACOS

I fully approve of carb on carbs for dinner, and these smoky spiced potatoes, mushrooms and tomatoes work beautifully with tacos against the sour cream, lime and tortillas. Serve as part of a sharing feast on taco night or with warm tortillas for an easy midweek dinner.

Serves: 2-3

Prep: 10 minutes

Cook: 45 minutes

450g large chestnut mushrooms,
whole, a few halved

650g Charlotte potatoes,
quartered

250g cherry tomatoes

3 tablespoons olive oil

2 teaspoons ground cumin

1 tablespoon coriander seeds,
lightly crushed

1 teaspoon chipotle chilli flakes

2 teaspoons sea salt flakes

A big handful of fresh thyme

1 lime, juice only

TO SERVE

150g vegan yogurt
or sour cream

Warm tortillas

Preheat the oven to 200°C fan/220°C/gas 7.

Tip the mushrooms, potatoes, tomatoes, oil, spices, salt and thyme into a roasting tin large enough to hold everything in one layer, then transfer to the oven and roast for 45 minutes.

Squeeze over the lime juice, adjust the salt to taste and serve piled into tortillas with the vegan sour cream or yogurt.

