

'California Burrito' Tacos

INGREDIENTS

French Fries

3 medium russet potatoes, cut into french fries
 OR about 3 cups of your fave frozen french fries
 1 tablespoon coconut oil (only if making your own fries)
 salt to taste

Meaty Crumbles

2 cups Beyond Meat Beefy Crumbles (or faux meat of choice- like in our [jackfruit asada tacos!](#))
 1 tablespoon coconut oil
 1 teaspoon cumin
 1/2 teaspoon cayenne pepper
 1/2 teaspoon smoked paprika
 1/4 teaspoon chili powder
 1/8 teaspoon salt

Everything Else

1 lime, quartered
 1 avocado, pitted and sliced
 1/4 cup chopped onions
 1/4 chopped cilantro
 corn tortillas
 hot sauce + salsa, to taste
 vegan cheese for sprinkling (optional)

DIRECTIONS

French Fries

Preheat oven to 400 degrees. If you're making fries from scratch, wash your potatoes well and slice into into fries about 1/4 inch thick. Spread your potatoes or frozen fries onto a baking sheet and bakes until golden and crispy, about 30 minutes, flipping halfway through. Set aside.

Meaty Crumbles

Pour meaty crumbles and coconut oil into a cast iron pan over medium heat. Add in cumin, cayenne pepper, smoked paprika, chili powder and salt. Stir well to evenly coat the crumbles in spices, and cook over medium heat until the crumbles are heated through and smelling delicious.

Everything Else

While the meaty crumbles + fries cook, prepare the rest of your ingredients; Slice the lime, avocado, and onion and chop the cilantro. Heat a separate cast iron pan, or pop the tortillas in the oven for a few minutes to heat warm them. When they're ready assemble the tacos starting with 2 layered corn tortillas, then top with beefy crumbles, fries, avocado, onions, cilantro and as much lime + hot sauce or salsa (or both) as you like. If you're adding a sprinkle of cheese, toss that on too. Leftovers can be refrigerated up to a week, but the corn tortillas should be heated fresh for each meal (duh). Enjoy! Makes 4-6 tacos.

