

Veggie Tacos



PREP TIME:
10 MINUTES

COOK TIME:
10 MINUTES

TOTAL TIME:
20 MINUTES

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Recipe type: Gluten Free / Dairy Free / Vegan

Yield: 4 Servings

Ingredients:

- 1 Medium Organic Red Pepper Sliced Thin
- 1 Medium Organic Green Pepper Sliced Thin
- ½ Large Zucchini Sliced
- ½ Cup Red Cabbage Sliced Thin
- ¼ - ½ Cup Sliced Red Onion (your preference)
- 1 ½ TBSP Olive Oil
- 4 oz. Organic Vegetable Broth
- ½ Teaspoon Cumin
- ½ Teaspoon Paprika
- ½ Teaspoon Chili Powder
- ½ Teaspoon Himalayan Sea Salt
- ½ Teaspoon Garlic Powder
- ½ Teaspoon Onion Powder
- ¼ Teaspoon Cayenne (*more if want spicier*)
- 2 Cups Organic Spring Mix Lettuce or Baby Spinach
- Organic Mini Corn Tortilla's or Siete Brand Tortillas (both Gluten Free)
- **Optional: Add Sliced Avocado | Organic Black Beans (non BPA lined can) | Salsa / [Sriracha Sauce](#)**

Instructions:

1. **Drizzle olive oil into large frying pan and heat to medium** – until get a sizzle.
2. Add onion to pan and cook for 2-3 minutes – until start to soften.
3. Add all other veggies to pan. Season with dry seasonings.
4. If pan gets dry, add the veggie broth – will help the veggies soften a bit. Cook another 5-7 minutes
5. Warm tortillas in oven for 3-5 minutes at 275 degrees (just warm not crispy)
6. Serve veggies and optional toppings on gluten free tortillas.

***Try and use all organic ingredients if possible.**