



Vegan Birria Tacos

Ingredients

- 2 Chile Pods (Padilla-Ancho)
- 2 Chile Pods (California)
- 4 Cups of Mushrooms (cut into strips)
- 2 Minced Garlic Cloves
- 2 Tsp of Dry Oregano
- 2 Bay Leaves
- 1 Tbsp of Cacao Powder
- 2 Tsp of Vegan “Chic’n” seasoning
- 1 Diced Onion
- 1 Chopped Bunch of Cilantro
- 2 Sliced Radishes
- 2 Limes Quartered

Directions

1. Boil a pot of water with the chiles, without the seeds
2. When the chilies are ready, turn off the pots are drain the water
3. Place the Chile’s in a blender along with the garlic, oregano, bay leaves, vegan seasoning and cacao powder
4. Blend well, once ingredients are incorporated place mixture in a pot of stove
5. Let mixture boil for 5 minutes, then add mushrooms to mixture.
6. Continue to boil for another 30 minutes
7. Birria is ready to serve! Place in tortilla of your choice and top tacos with onion and cilantro.
8. Garnish plate with quartered limes and sliced radishes

** Jackfruit can also be used instead of mushrooms**