



## Tacos with BBQ tempeh & Tex Mex salad

A delicious dish for warm barbecue evenings or a picnic in the countryside! With a deliciously spicy barbecue marinade and fresh lime mayo

### Zutaten

4 Portionen

#### Marinade

0.5 Bottle Byodo Barbecue Sauce

50 ml Byodo herbal vinegar

2 EL Coconut blossom sugar

1 Lime

200 g Tempeh

#### Salad

500 g White or pointed cabbage

1 EL Salt

1 EL Sugar

0.5 Pineapple

1 Paprika, red

1 Corn on the cob

Byodo sea salt

Pepper

Cumin

Chili, dried

n. B. Jalapenos

5 EL Byodo herbal vinegar

3 EL Byodo rapeseed oil

Taco Shells

180 g Flour

0.5 TL Byodo sea salt  
0.75 TL Baking powder  
40 ml Byodo frying oil rapeseed  
100 ml Water, warm  
Lime mayo  
3 EL Byodo Vegan Mayo  
1 Lime  
Byodo sea salt  
1 Pinch Sugar  
n. B. Coriander

## **Zubereitung**

### **Marinade**

Mix the barbecue sauce, herb vinegar, coconut blossom sugar, lime zest and juice in a bowl. Cut the tempeh into pieces and marinate. At least. Leave to infuse for 1 hour. But preferably overnight.

Cut/shred the **lettuce**

cabbage into fine strips. Add the salt and sugar and knead thoroughly with your hands. Then leave to infuse for approx. ½ hour. Peel and halve the pineapple. Wash the peppers and cut into pieces. Place the pineapple, sweetcorn and peppers on a grill plate (alternatively a pan) and grill. Cut the grilled pineapple and peppers into pieces. Cut the kernels from the corn along the panicle. Add everything to the coleslaw, add the spices and jalapenos if desired and mix well. Add the herb vinegar and rapeseed oil, mix again and leave to infuse briefly.

### **Taco Shells**

Mix the flour, salt and baking powder. Add the water and oil and knead into a smooth dough with your hands. Wrap in cling film and leave to rest for approx. 30 minutes. Preheat the oven to 190 degrees. Shape the dough into approx. 8 equal-sized balls and roll out thinly. Heat a frying pan and fry the patties on both sides for approx. 1 minute. Remove the fried flatbreads from the pan and hang them on an oven rack. Bake in the oven for approx. 10 minutes, leave to cool and carefully remove.

### **Lime mayo**

Put the mayo in a bowl, mix with the lime zest and juice. Season to taste with salt and sugar.

### **Finish**

Remove the tempeh from the marinade and fry in the grill pan. Fill the taco shells with salad, place the tempeh on top, drizzle with the lime mayo and sprinkle with coriander to taste.