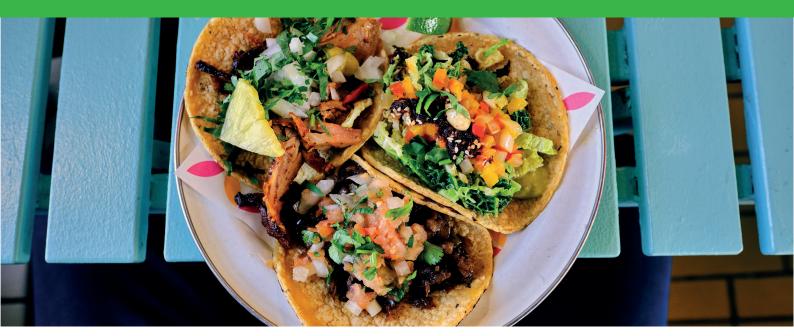
## **Bargain Booze**

#### **RECIPE CARD**



# Vegan Grilled Pepper Tacos

### **Ingredients:**

- Mole Sauce
- 350ml Vegetable Stock
- 1 Dried Ancho Chilli
- 1 Dried Chipotle Chilli
- 1 slice White Bread (torn into strips)
- 200g Plum Tomatos
- 2 tbsp Rapeseed Oil
- 1 Finely Chopped Onion
- 2 cloves Garlic (crushed)
- 20g Finely Chopped Unsalted Peanuts
- 30g Raisins
- 1/2 tbsp Dried Thyme
- 1 tbsp cumin seeds
- 1 tbsp Ground Cinnamon
- 1/4 tbsp Ground cloves
- 1/4 tbsp Group Allspice
- 2 tbsp Brown sugar

### READY IN: 50 MINUTES DIFFICULTY: EASY

#### **Method:**

- 1. Bring 250ml of the vegetable stock to a boil in a pan over a medium heat. toast the dried chillies and break strips in a dry frying pan over a medium heat for 2 minutes, flipping regularly, until hot and fragrant. Tip them into boiling stock and remove from the heat. Soak for 10 minutes, then add the tomatoes, transfer to a food processor and blend until smooth.
- **2.** Heat the rapeseed oil in a large, deep frying pan over a medium heat, then add the onion, garlic, peanuts, raisins, thyme and spices. Cook for *5 minutes*, stirring regularly, until the onions are soft. Add everything to the food processor with the chillies and blend until smooth.
- 3. Pour the puree back into the pan and stir in the remaining 100ml of stock, sugar and a pinch of sea salt. Bring to a simmer and stir regularly for 10 minutes or until the mixture has reduced and is thick it should coat the back of a spoon.
- To assemble the tacos, put the peppers on a BBQ over whit-hot coals until slightly blackened and blistered, or under a hot drill until charred. Flip and repeat until fully cooked and quite soft, then remove from the heat and tear into pieces.
- **5.** Heat a tortilla over the heat of the BBQ or a griddle pan for a few seconds. Top with a good spoonful of mole sauce, some grilled peppers and a few picked onions. Finish with a sprinkle of coriander and squeeze of lime.