



## Vegan Grilled Pepper Tacos

READY IN: **50 MINUTES**  
DIFFICULTY: **EASY**

### 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

### 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.
- 4.** To assemble the tacos, put the peppers on a BBQ over whit-hot coals until slightly blackened and blistered, or under a hot grill 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 pickled onions. Finish with a sprinkle of coriander and squeeze of lime.