

## Vegan Taco Salad

You Will Need:

2 boxes Vegan meat such as Smart Ground Mexican Crumble

1 Package Daiya Cheddar Shreds

One white onion

Four sweet peppers (color of your choice)

One tomato and some green onions for topping

Spinach and Iceberg lettuce (we had half a head of iceberg so supplemented the other "half" with spinach)

Salt

Pepper

Garlic

Cumin

Lime Juice from one lime

Corn Tortilla Chips of your choice We used Garden of Eatin' Multigrain Blues with Sea Salt

Directions:

Oil a skillet with some olive oil. Add in your meat and seasonings and lime juice and cook about 5 -7 minutes. Leave on low while you chop all your vegetables. In a large bowl begin combining all ingredients except the tomato and green onion and toss. Once tossed top with tomato and green onion. Serve with salsa and avocado for toppings and enjoy!