

Recipe Name: Indo Mexican Roasted Vegetable Taco Recipe With Creamy Mayo

Diet Type: Vegetarian

Course: Appetizer

Cuisine: Mexican

Quantity:



Ingredients

Ingredient	Quantity
• 8 Hard taco shells	4
• 1 teaspoon Herb Butter	
• 2 Potatoes (Aloo) - cut into wedges	
• 1 teaspoon Cumin powder (Jeera)	
• 1 cup Cauliflower (gobi) - cut into florets	
• 1 Red Bell pepper (Capsicum) - thinly sliced	
• 1 Yellow Bell Pepper (Capsicum) - thinly sliced	
• 1 Green Bell Pepper (Capsicum) - thinly sliced	
• 1 teaspoon Red Chilli flakes	
• 1/2 cup Sweet corn	
• Salt - to taste	
• 2 tablespoons Eggless Mayonnaise	
• 1 tablespoon Achari Mayo - for drizzling on top	
• 1 tablespoon Nutralite Cheesy Garlic Mayo - for drizzling on top	

Preparation

- To begin making the Indo Mexican Roasted Vegetable Taco Recipe With Creamy Mayo, prepare all the ingredient and keep it ready.
- Heat a pan and add herb butter, once it melts add the potatoes, sprinkle some salt, cover and roast until it is cooked and lightly crisp.
- Once done, sprinkle some cumin powder, stir well to combine and turn off the heat.
- Keep aside.
- Saute and cook until the capsicums sweat out a bit.
- Once done add the cauliflower, red chilli flakes and salt.
- Saute till combined.



- Cover the pan and cook till the cauliflower is soft and cooked through.
- Place the Tacos in the microwave or the oven on high heat and allow it to crisp.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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