Surround yourself with tacos, not negativity. Plant based taco meat is a great way to sneak more vegetables into your day. This is a quick and easy vegan taco filling with roasted sweet potatoes and chickpeas has great flavor and texture. Drizzled with a fresh, homemade chimichurri sauce and topped with your favorite taco toppings.

**Prep time:** 15 mins  
**Cook time:** 10 mins  
**Serving size:** 3 Tacos  
**Price Per Recipe:**  
**Price Per Serving:** $  

### Ingredients

**Taco filling:**  
½ cup sweet potato, small dice  
½ cup chickpeas  
1 tablespoon of taco seasoning  
1 tablespoon of olive oil  

**Chimichurri sauce:**  
2 tablespoons finely minced parsley  
2 tablespoons finely minced cilantro  
2 tablespoons apple cider vinegar  
2 tablespoons olive oil  
¼ small shallot, finely minced  
1 tablespoons minced garlic  
¼ teaspoon salt  
⅛ teaspoon red pepper flakes  

**Toppings:**  
Tomatoes  
Corn  
Avocado  
Shredded red cabbage  
Mango

*Serve on warm tortillas*

### Chimichurri Sauce

This bright green vibrant sauce originated in South America in Argentina and Uruguay. The sauce is herby, garlicky, tangy, and spicy sauce is the perfect healthy condiment to add to any dish, however traditionally chimichurri sauce is traditionally served over cooked steak. Make this recipe ahead and freeze leftovers in ice cube trays for an easy portion controlled storage.
Mise en place:
Rinse and dry all produce. Press dry the parsley and cilantro.
Dice tomato and avocado. Rinse canned corn and chickpeas. Peel sweet potato and cut into a small dice.

Step 1: Taco filling
Drain and rinse chickpeas, cut sweet potato into a small dice. Coat with olive oil and add taco seasoning. Mix well and spread a single layer onto a baking sheet. Bake at 400 degrees for 10 minutes.

Step 2: Chimichurri Sauce
Finely mince garlic, shallot, parsley, and cilantro. Combine minced ingredients with olive oil, apple cider vinegar, salt and red pepper flakes. Mix well.

Step 3: Toppings
Add a ¼ cup of any topping you enjoy your tacos and mix together.

Step 4: Warm corn tortillas and add filling
Bake, pan fry or microwave corn tortillas then add roasted taco filling while hot.

Step 5: Assembly
Add desired amount of topping mixture and chimichurri sauce. ENJOY!