

Vegan *Suadero*-Style Tacos – *Tacos veganos estilo suadero*

Ingredients

1 can cooked jackfruit
¼ cup lime juice, preferably freshly squeezed (2-3 limes)
1 tsp salt, plus more, to taste
¼ cup vegetable oil
1/3 lb (150 g) vegan spicy sausage
Vegetarian friendly liquid seasoning, such as Maggi™ or vegetarian Worcestershire sauce, to taste
Warm corn tortillas

To serve:

Salsas (for example, green tomatillo, spicy *chile de árbol*, or bottled)

Fried *chiles toreados* with onions

(for recipe, go to <https://mysliceofmexico.ca/2021/10/07/fried-chiles-toreados-with-onions/>)

Cilantro; washed and chopped

White onion; peeled and chopped

Limes; washed, cut into wedges

Pápaló leaves; washed (if available, or omit)

Place drained cooked jackfruit in a non-reactive container, then add lime juice, and about one teaspoon of salt. Mix well, to season all pieces of jackfruit with juice and salt, then cover and allow to marinate for at least half an hour. Warm up oil in a large frying pan over medium heat; add marinated jackfruit and vegan sausage, and cook, turning to brown all sides. Once everything looks cooked, break up into small pieces with a spoon, seasoning with liquid seasoning, to taste. Continue cooking and stirring, until fully cooked and slightly browned; add a little water if it gets too dry, and adjust seasoning with more salt, if needed. Assemble tacos with a single or double tortilla as a base, filling with jackfruit and veggie sausage, then topping with salsa of choice, chopped cilantro, and onion. In many taco stands in Mexico, a bunch of fresh *pápaló* is placed on display, for people to trim a leaf or two and add to their tacos, while lime wedges, and fried chiles and onions, are the default sides on each plate:

