



Winter Vegetable Tacos

Ingredients:

1 rutabaga, peeled and cut into 1 inch size cubes
2 carrots, scrubbed not peeled, cut into similar size pieces as rutabaga
2 cups red cabbage, 1 inch size pieces
2 cups brussels sprouts, trimmed, larger sprouts cut in half
1-2 leeks, split down the middle cut into inch size pieces
8 oz. fresh goat cheese
3/4 cup nice quality oil, safflower, sunflower, or olive oil, for roasting and sautéing
salt, we prefer Maldon, to taste

Directions:

Prepare vegetables and keep separate. In a bowl, toss the rutabagas in a little of the oil, salt to taste, spread on cookie sheet and place in 350 oven. Repeat same procedure with carrots. Roast carrots and rutabagas until cubes are soft in center and have brown edges.

Cook leeks over medium heat, salt to taste. Cook until leeks are tender and translucent about 10 minutes. Repeat same process for red cabbage, may need to add a little water, 1/2 cup, cook until cabbage is tender.

Blanche brussels sprouts in boiling water 1-2 minutes, shock in ice water, drain completely. When sprouts are completely drained add to sauté pan (medium high). Be sure not to overcook, but do lightly caramelize the sprouts.

Mix all the vegetables in a bowl. When ready to serve tacos, the veg mixture must be hot, so heat in sauté pan or oven, briefly.

*For the taco shells, for a soft taco you may use a small flour tortilla, however, we use fresh corn tortillas.

Place 1/2 cup of hot vegetable mixture and top with tablespoon or so of fresh goat cheese and pico de gallo.

Serve immediately and enjoy!