

eats.by.alexia 🥔 SPICY POTATO TACOS 🥔

you guys are lucky & get two recipes in one post - spicy potato tacos and chipotle mayo! i love how the potato filling & chipotle mayo tasted together but tbh this chipotle mayo makes any dish better. both recipes are vegan!

spicy potato tacos - serves 2 ~

- 🥔 3-4 baby red potatoes - about 315 grams
- 🥔 2 tbsp olive oil or avocado oil
- 🥔 1 tsp smoked paprika
- 🥔 1/2 tsp cumin
- 🥔 1/2 tsp chili powder
- 🥔 1/2 tsp garlic powder
- 🥔 1/2 tsp onion salt
- 🥔 1/4 tsp cayenne pepper
- 🥔 1/4 tsp ground black pepper
- 🥔 1/4 tsp salt
- 🥔 2 tsp cornstarch

what you do ~

- 🥔 preheat oven to 400 and line baking sheet with parchment paper or use air fryer at 425
- 🥔 dice potatoes into small squares 🥔 boil in salted water for about 5 minutes - until you can just pierce with a fork
- 🥔 while potatoes are boiling, combine olive oil, spices, and cornstarch until a thick sauce is formed
- 🥔 turn off heat and let potatoes sit for a few minutes
- 🥔 drain potatoes
- 🥔 spread potatoes on baking sheet and toss with sauce until evenly coated
- 🥔 bake for 30-35 minutes, flipping halfway or air fry for 15 minutes

chipotle mayo

- 🥔 1/2 cup vegan mayo
- 🥔 juice of 1/2 lemon
- 🥔 2 chipotle peppers in adobo sauce + a little adobo sauce to make it spicier
- 🥔 1/2 tsp salt
- 🥔 1 clove minced garlic

what you do ~

- 🥔 blend everything together in a food processor or blender until a creamy consistency is reached and all peppers are pulverized!