

# Vegan Walnut Tacos with Pineapple Salsa

by Barb Szyszkiewicz

Makes 12 tacos

## Ingredients

2 cups fresh pineapple, diced  
1/2 cup red onion, finely diced  
1/4 cup cilantro leaves, washed and chopped  
2 cups shelled walnuts, chopped (chop before measuring)  
1 14-oz can chickpeas, drained and rinsed  
3 TBSP olive oil  
2 cloves garlic, minced  
2 tsp smoked paprika  
1 tsp cumin  
1/2 tsp dried Mexican oregano  
1 tsp chipotle chili powder  
3 TBSP apple cider vinegar  
Kosher salt to taste  
12 corn tortillas  
2 limes, quartered



## Directions

- First, make the salsa: combine pineapple, red onion, and cilantro. You can do this earlier in the day and store it in the fridge.
- In a food processor, pulse the walnuts and chickpeas until everything is well blended and finely chopped.
- Heat your skillet on medium-high heat, then add oil and heat until it begins to shimmer. Add in the walnuts and chickpeas and cook until browned. Stir frequently. This should take about 5 minutes.
- Reduce the heat to medium, then stir in garlic, paprika, oregano, and chipotle chili. Cook 2 minutes more, then add the apple cider vinegar and cook another minute or two until that's evaporated. Season with salt and remove from heat.
- If you have a gas stove, you can (carefully) char the tortillas by holding them over a gas flame with long-handled metal tongs.
- Serve tacos in corn tortillas with salsa. Squeeze lime juice over the top as you begin eating.



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