



CHIPOTLE VEGAN MAYO MARINATED SQUASH TACOS, VEGAN MAYO CABBAGE SLAW, HOT SAUCE & PICKLED RED ONIONS

INGREDIENTS

FOR THE BUTTERNUT SQUASH:

- 5kg Butternut squash
- 50g Chipotle paste
- 100g Hellmann's Vegan Mayo
- 20g Salt
- 3 Limes
- 12g Coriander, ground
- 12g Cumin, ground

FOR THE TACOS:

- 1.25kg Plain flour
- 130g Vegetable oil
- 30g Salt
- 750g Hot water

FOR THE CABBAGE SLAW:

- 1.5kg Red cabbage
- 400g Carrots
- 200g Hellmann's Vegan Mayo
- 3 Limes
- 30g Salt

METHOD

FOR THE PICKLED RED ONIONS

- Pour the water, vinegar, sugar, salt, pepper, bay, and garlic into a saucepan then bring to boil.
- Thinly slice the onions on the mandolin and place into a bowl then pour over the hot pickle and leave to cool.

FOR THE TACOS

- Place the flour, oil, salt, and hot water into a bowl then mix to form a dough then allow to cool.
- Divide the dough into balls and roll into flat thin circles then add to a hot dry pan and cook for 1 minute on each side then set to one side then remove, cover, and set aside until needed.

FOR THE BUTTERNUT SQUASH

- Mix the chipotle paste, spices, salt, Hellmann's Vegan Mayo, and lime juice together in a bowl.
- Peel and dice the squash and add to the bowl then mix, cover and chill allow for 1 hour.
- Remove from the fridge and pour on to a baking tray then roast at 200°C for 20-25 minutes.

FOR THE CABBAGE SLAW

- Finely shred the cabbage and toss in the salt then leave it for 30 minutes then drain off the liquid and rinse with cold water.
- Grate the carrot and add to the cabbage then stir in the HELLMANN'S Vegan Mayo and lime juice.



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CHIPOTLE VEGAN MAYO MARINATED SQUASH TACOS, VEGAN MAYO CABBAGE SLAW, HOT SAUCE & PICKLED RED ONIONS (CONTINUED)

INGREDIENTS

FOR THE COCONUT YOGHURT:

- 100g Coriander, fresh
- 250g Coconut yoghurt
- 500g Hellmann's Vegan Mayo

FOR THE PICKLED RED ONIONS:

- 750ml Water
- 500ml Red wine vinegar
- 150g Sugar
- 25g Salt
- 10g Peppercorns
- 3g Bay leaves
- 10 Garlic cloves
- 6 Medium red onions

TO SERVE:

- Hot sauce

METHOD

TO SERVE

- Finely chop the coriander and mix in the coconut yoghurt and HELLMANN'S Vegan Mayo.
- Build the tacos with the tortilla, squash, pickled onions, slaw, coriander mayo and drizzle with hot sauce.

