

Vegan Rajas con Crema Tacos

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<https://dorastable.com>

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Vegan Rajas con Crema Tacos

Vegan Rajas con Crema tacos, roasted poblano peppers sautéed with onion, garlic, and corn and bathed in an almond crema.

Prep Time: 10 minutes

Cook Time: 30 minutes

Servings: 4

Ingredients

Filling:

- 5 Poblano peppers, roasted, peeled seeded, cut into strips
- ¼ cup Water
- 1 large Onion, white thinly sliced
- 2 cloves Garlic minced
- 3 ears Corn kernels sliced off
- ½ cup Vegetable stock or broth

Crema: (see note)

- ½ cup Almonds raw
- 1 clove Garlic
- ¾ cup Water
- ¼ cup Almond milk, unsweetened or vegetable oil (see note)
- 1 tbsp. Lemon juice fresh

Instructions

To make the filling:

1. Heat a large sauté pan to medium heat, add water. Add the onion and sweat for 2-3 minutes or until it is tender and translucent.
2. Add corn, garlic, and ½ cup of vegetable stock, cover and let steam until corn is tender, about 3-4 minutes.

3. Add the poblano peppers and let cook for 1 minute more. Season with salt and pepper. Remove from the heat and let cool slightly.

Almond Crema:

1. Place the almonds, garlic, water, almond milk, and lemon juice in the blender and process until smooth. Season with salt and pepper. Pour the almond crema over the cooled filling and mix well.
2. Serve with warm corn tortillas.

Notes

- If you are a no-oil vegan use unsweetened almond milk for the crema, but if you don't mind oil use a mild vegetable oil for a super smooth sauce.
- If you don't have a high powered blender soak the almonds the night before, peel them the next day, and use only 1/4 - 1/2 cup of water.