

Beetroot & Chickpea taco fillings

Serves: 12

Ingredients:

8 red beetroots

4 400G tins of chickpeas

Generous amounts of: cumin, paprika, coriander, oregano, salt & pepper

2 tbsp olive oil

Juice of 1 lime

Method:

1. Line a large baking tray with parchment paper & preheat the oven to 180C
2. trim & peel the beetroots, saving trimmings for composting. Slice each beetroot roughly into quarters and tip onto the baking tray
3. Drizzle approx 1 tbsp olive oil & generously season the beetroots with half the seasoning mix
4. Roast the beetroots for approx 50 mins, or until fork tender
5. Meanwhile, drain and rinse the chickpeas. Dry with a clean paper towel & pour them into a mixing bowl.
6. Drizzle with approx 1 tbsp & generously season the chickpeas with the remaining seasoning mix. Mix well.
7. Pour the chickpeas onto a lined baking tray, & roast for approx 25 mins or until fork tender.
8. When both the beetroot & chickpeas are fork tender, remove from the oven & combine in a large bowl. Squeeze the juice of ½ a lime & mix well. Taste, and add salt, pepper or lime as required.
9. Spoon into warm tortillas, and top with your favorite toppings