



# Chef Recipe: Vegan Jicama Tacos

Let's *taco* 'bout a very special holiday coming up! October 4<sup>th</sup> marks **National Taco Day**, a time for reveling in the joy of chowing down on these San Diego staples. Americans have eaten a staggering amount of over 4.5 billion tacos in the last year, making for quite the comfort food craving. Luckily, local chefs are finding creative ways to make our favorite foods a healthier alternative, even tacos! Taking tacos to new heights is [Lazy Hippo](#), the vegan-friendly brunch café that's taking the Gaslamp Quarter by storm with their savory, satisfying and smart-eating **Vegan Jicama Tacos with Soyrito**.



San Diego's most charming vegan and vegetarian friendly eatery makes it easy to get your daily dose of veggies with a side of fun. The masterminds at Lazy Hippo have crafted guilt-free Jicama Tacos with Soy Chorizo that are both diet-friendly and **vegan**. In this recipe, crunchy jicama forms a taco shell cradle for perfectly cooked and crispy soy chorizo topped with fresh ingredients for a fiercely flavorful, guilt-free and clean-eating dish that is extremely easy to make!

## **Vegan Jicama Tacos with Soy Chorizo (Soyrizo)**

*Recipe Courtesy of Lazy Hippo*

### **Ingredients**

1 teaspoon of coconut oil  
1 cup soy chorizo  
6 paper thin slices of peeled, raw, whole jicama  
1/2 cup Cucumber  
1/4 cup fresh salsa fresca  
3 tbl spoon of guacamole

### **Instructions:**

Place a heavy-bottomed skillet over medium high heat and drizzle in the coconut oil. When the pan is hot and the oil is shimmery, toss in the soyrizo. Break them up slightly with a sturdy wooden spoon and allow them to heat up thoroughly and become crispy in places. Remove the pan from the heat.

Using [a taco holder](#) to hold them, gently fold a jicama slice into a taco shape. Divide the soy chorizo between the jicama shells. Add salsa fresca and guacamole and sprinkle some fresh chopped cilantro leaves. Serve with a fresh spring mix side salad drizzled with balsamic vinegar and extra virgin olive oil.