

# vegan veggie scram

(serves 2) Recipe from Chef Jillian Forte

**This is a very hearty vegan dish that will keep you satisfied for hours.**

- 2 T olive oil
- 3 baked potatoes, cut into ½-inch wide half moons
- salt to taste
- 2 carrots, julienned or circular cut
- 1 red onion, julienned
- 1 red pepper, julienned
- 1 C broccoli pieces
- 2 t chorizo spice (see recipe)
- ½ t garlic, minced
- 4 oz tempeh, large crumbles
- splash white wine (use your table preference)
- 2 C fresh spinach
- 3 T pepitas, divided
- 1 avocado, sliced lengthwise, divided
- ½ large tomato, divided
- 2 lime wedges

## chorizo spice

- 3 T smoked paprika
- 3 T black pepper
- 2 ½ T ground fennel seeds
- 1½ t onion powder
- 1½ t coriander
- ¾ t oregano
- ¾ t thyme
- ¾ t cayenne pepper
- ½ t cinnamon

Get a sauté pan nice and hot, add 1 Tbsp. olive oil and add potatoes once the oil is hot. As they become golden, flip to brown both sides and add salt to taste.

Meanwhile, heat another sauté pan and add the other 1 Tbsp. of oil. Once it's hot, add carrots, onion, pepper and broccoli. Sauté for 3 to 4 minutes and then add garlic, continuing to sauté.

Combine chorizo spice ingredients in a mixing bowl and reserve the extra in a resealable plastic bag.

In a small bowl, combine the tempeh and 2 tsp. chorizo spice, mixing well.

Add the tempeh mix to the vegetables in the pan. Once the vegetables and tempeh have browned, deglaze the pan with the white wine and add a pinch more of the Chorizo Spice.

On two plates, divide the spinach evenly placing it on the outside of the plate in a circle. Place half of the golden potatoes in the center of each plate. Divide the vegetable/tempeh mix over the potatoes. Top each plate with pepitas, avocado and tomato. Garnish each with lime wedge and a sprinkling of chorizo spice.

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