

# Korean Eggplant Tacos

Gochujang and Kimchi Mayo put a Korean spin on a vegan taco

Prep Time  
10 mins

Cook Time  
20 mins



Course: dinner Cuisine: asian fusion, Mexican Fusion

Keyword: vegan tacos Servings: 2

## Ingredients

- 1 medium eggplant
- 2 Tbsp olive oil
- 1 Tbsp Lucky Foods Gochujang
- 3 cups shredded coleslaw about 1/2, 14 oz. bag
- 1/4 cup Lucky Foods Kimchi Mayo
- 1/4 cup Greek Yogurt for vegan option, use dairy free alternative
- 2 Tbsp lime juice
- 4-6 tortillas

## Instructions

1. Preheat oven to 425 fahrenheit
2. Cut eggplant into cubes. You can leave the skin on for added nutrients or remove it if the texture bothers you.
3. In a large bowl, mix together olive oil and gochujang. Add eggplant and toss to evenly coat.
4. Spread evenly on a baking sheet, cook for 15 minutes, tossing around once while baking. Cook until soft and tender.
5. While eggplant cooks combine coleslaw, Kimchi Mayo and lime juice in a bowl
6. Turn on broiler, move sheet of eggplant to the top rack to brown the outer edges. Watch closely as this will go quickly.
7. Warm tortillas in microwave or oven
8. To assemble, spoon in eggplant, add coleslaw and top with your favorite toppings such as kimchi, cilantro, hot sauce, avocado, etc.