

Tacos al pastor con salsa verde

Normally this would take a day or two, because traditionally the meat needs to marinate and slow cook for a looong time. You CAN do that with LikeMeat and it sucks up flavours great, BUT we don't have time for that, so here's a really good cheat recipe.

This is a very loose recipe, have fun, taste and make it your own, want it more spicy? Do it, less coriander? More lime? Go ahead, just play with it and have fun.

Ingredients:

3 packs of LikeMeat chicken style chunks

18 small corn flour tortillas,

1/2 pineapple in 2 cm slices

2 yellow onions, finely chopped

oil for frying

2 teaspoon dried oregano

1 teaspoon dried ground cumin seeds

1 chipotle chili packed in adobo sauce, plus 2 teaspoons sauce from can

loads of coriander finely chopped

salt

What to do:

Heat the dried spices on a hot pan, enough to make them fragrant but not smoke and burn. Add oil and fry the Likemeat chicken style chunks with the spices, turn down the heat and let it slowly brown add chipotle in adobe sauce, stir and leave it on lowest heat.

On a very hot grill pan (or actual barbecue) sear the pineapple slices on both sides until it has charred stripes. Dice them up.

salsa verde:

1 kg tomatillos, we only have the canned version

1 green jalapeño, stem and seeds removed

1/2 small white onion, skin removed, split in half

1 bunch chopped coriander leaves and stems

salt

lime juice and agave syrup to taste

Bring all ingredients, except salt and lime juice, to a boil, simmer for about 10 min. Transfer to a blender and blend until smooth. Season with salt, syrup and lime juice. Let it cool down before serving.

On a pan heat the corn tortillas and build your tacos with a couple of spoonfuls of the LikeMeat, a few pineapple pieces, finely chopped onion, salsa verde and a sprinkle of coriander.

Chili con LikeMeat - with street corn salad

This is a 90's classic tex mex dish, but using good ingredients and making it plant based earns it a place on our table. The street corn salad is basically streetcorn on a stick, which you get all over South America, made into a dish you can eat with a fork. This is a very loose recipe, have fun, taste and make it your own, want it more spicy? Do it, more chocolate? Less beer? Go ahead, just play with it and have fun.

Ingredients

3 packages of Likemeat mince
oil for frying
2 large red onions, chopped
2 green bell pebers finely diced
3 tablespoons chopped jalapeño chilies with seeds
4 garlic cloves, chopped
1/4 cup chili powder
2 tsp ground cumin
1 stick of cinnamon
1 tsp smoked paprika
3 cans chopped tomatoes
1 can kidney beans, drained
1 can black beans
250 ml stout beer
30 gram of dark chocolate

What to do

Fry the onions until soft and see through. Add LikeMeat mince and garlic and keep frying until slightly browned. Add cinnamon, smoked paprika, cumin and chili powder, stir to combine. Add the diced bell pebers and chopped jalapeños. stir.
Add stout beer and reduce to about half.
Add tomatoes, beans and dark chocolate and bring to a simmer. Simmer for at least 1/2 hour and more if there's time.
Season with salt, agave sirup (if sweetness is needed) and chili.

Street corn salad:

1 kg frozen corn
olive oil for frying
1 dl mayonnaise
200 g. vegan feta cheese
1/2 fresh red jalapeno, diced
Handfull of chopped coriander
2 cloves garlic, minced
1 lime
salt to taste
Pinch of red pepper flakes

In a large skillet, cook the corn in the olive oil over medium heat for 10-12 minutes, stirring occasionally it should brown a bit on the edges

In a large bowl, crumble the feta and mix gently with the mayo

Stir in the diced jalapeno, garlic and coriander.

Add the lime juice.

Add the fried corn into the cheese mixture and stir until well coated.

Sprinkle with salt, and red pepper flakes, then mix, and serve!

Like Chicken mole - with rice and pico de gallo

Mole is a mexican sauce, that everyone has their own recipe for. You should try to make your own once, it's fun and has a unique flavour. We ain't got time for that today though, so here's a bastard way to do it faster. This is a very loose recipe, have fun, taste and make it your own. Mole has some bitterness to it, that some people love, some not so much. Want it more spicy? Do it! more peanut butter? Less chocolate? Go ahead, just play with it and have fun. Traditionally you would not eat mole with pico de gallo, but I like the freshness with the heavy sauce.

ingredients:

3 packs of LikeMeat chicken style chunks
1 jar mole paste
0,4 L veggie stock
3 tbsp creamy peanut butter
1 can chopped tomatoes
30 g dark chocolate
salt to taste
Toasted sesame seeds, garnish
6 dl rice cooked according to package

What to do

In a blender mix the peanut butter, half the veggie stock, mole paste and the canned tomatoes until completely smooth.

Fry the like meat in a little oil until golden. Add your blended mole mix to the chunks. Bring it to a simmer and add the chocolate in smaller pieces. When the chocolate is dissolved, add a pinch of salt and slowly add more stock if needed, it should be a thick gravy consistency, keep tasting and adding more salt until you love it. Serve with rice, sesame seeds, lime boats and some pico de gallo on the side.

Pico de gallo

10 large tomatoes , diced
1 red onion , diced
a bunch of fresh coriander, chopped
1 small jalepeño pepper, finely chopped
Juice of 1 lime
salt , to taste

Instructions

Mix it all and taste, add more salt, chili, lime juice if needed

Frijoles charros con salchicha - with homemade tortilla crisps and guac.
(cowboy beans with sausages)

So, this is very basic food, but you get served varieties of this all over South America and despite it's simple looks, it is super tasty and the smoky LikeMeat sausages are great for this. This is a very loose recipe, have fun, taste and make it your own, want it more spicy? Do it, more beans? more sausage? Go ahead, just play with it and have fun.

Frijoles charros

Ingredients

3 packages of Likemeat smoked sausage cut into about 1cm slices

2 onions diced

Taste the chilies (be careful) and use some of the different types to make this hot, but good:)
add some pickled jalapeño for some tanginess

1/2 cabbage head sliced

0,5 kg tomatoes diced

2 green bell peppers, diced

handful of chopped cilantro

3 cans of different beans, drained and rinsed

1 Mexican beer, optional

3 dl veggie broth

Juice of 2 limes

Salt and pepper to taste

What to do

1. In a large pot, at medium high heat fry the sausages until slightly crispy in some parts and nicely browned. Set aside for later. Fry the onions until soft. Add, chilies, pickled jalapeño, tomato, bell pepper, cabbage and cilantro. Sauté for a few minutes. Pour in the beer and let it reduce to about half.

2. Add in the remaining ingredients. Stir to combine. Cook at a low simmer for 15 minutes. Have a taste and add salt and pepper. Just before serving, mix in the fried sausages and sprinkle with parsley or coriander (to make this not soooo pretty dish a little prettier ;)

Tortilla crisps:

10 small corn tortillas

oil for deep frying

salt

Cut each tortilla into 6 triangles (like pizza slices)

heat the oil and fry the tortillas in smaller batches. Let them drain on paper tissue and in a bowl shake them with salt.

Guacamole:

10 avocados

1 red onion - finely diced

1 clove of garlic - minced

1 mild fresh chili (taste, but be careful)

juice of 1 lime
salt to taste

Cut the avocados in halves, remove stone and with a spoon get the “meat” out and into a bowl. With a fork mix all ingredients so you end up with a chunky guacamole add salt and lime juice to taste.

