



RED CABBAGE, GRAPEFRUIT, AND AVOCADO TACOS

This month, we're highlighting red cabbage in our Harvest of the Month with colorful vegan tacos. These tacos are as pretty as they are delicious! We love the balance of the tart grapefruit and the creamy avocado. See the recipe below to try this new twist on tacos.

INGREDIENTS

- 1 small head of red cabbage
- 2 carrots, julienned
- 2 green onions
- 1 fennel, thinly sliced
- 1 bunch radishes
- 2 grapefruits
- 2 avocados
- 1 lemon
- 1 cup cilantro leaves
- 1 tsp sea salt
- ¼ tsp cracked pepper
- 1 package corn tortillas
- 2 tbsp salsa (optional)

DIRECTIONS

Prepare all the vegetables except the avocado. Cut the segments out of the grapefruits (segmenting a grapefruit also includes removing the pithy "skin" to each slice).

Warm the tortillas in a dry skillet or oven.

Slice the avocado and squeeze the lemon onto them directly, so they don't brown.

Assemble the tacos by layering on all the vegetables, ending with the avocado.

Sprinkle on salt and pepper and squeeze some lemon over the top.

Add your favorite salsa if desired and dig in!



Get **\$15 off** on your farm box deliveries with promo code

\$15 off promotion code valid from Feb. 24, 2023 through Mar. 31, 2023