**INGREDIENTS**

**Quick Pickled Cabbage**
- 1 cup shredded cabbage, radishes etc,
- 2 teaspoon salt
- 2 Tablespoons vinegar

**Chipotle Mayo Sauce**
- 1/4 cup high quality mayo
- 1 teaspoon chipotles in adobo
- 1 teaspoon fresh lime juice

**Optional Taco Toppings**
- 1-2 diced or sliced avocados
- 1/4 cup chopped cilantro
- 1 jalapeño, sliced
- Sprinkle of cotija cheese

**DIRECTIONS**

1. Use Red Lentil and Sweet Potato filling recipe. Heat 12 corn tortillas and serve with assorted garnishes:

2. **Quick Pickled Cabbage:**
   Combine shredded cabbage, radishes, salt, and vinegar into a bowl. Allow to sit for at least 4 hours and refrigerate up to 1 month.

3. **Chipotle Mayo Sauce:**
   Whisk mayo, chipotles in adobo, and fresh lime juice into bowl.

4. **Optional Taco Toppings:**
   Add additional toppings as desired.

**NOTES**