

Vegetarian Street Taco Recipe by Chef Scott Clapp of CNM Culinary Arts

Fresh, bold, and easy to recreate at home—these vegetarian tacos balance charred vegetables, bright salsa, and warm spices.

Charred Corn & Jalapeño Salsa (Serves 4)

Ingredients:

- 3 cups corn (fresh or frozen, thawed and dried)
- 1 tbsp oil
- 1 jalapeño, diced
- ½ red onion, diced
- ½ cup cilantro
- 2 limes (zest + juice)
- Salt

Instructions:

1. Heat pan over high heat.
2. Add oil and corn. Do not stir for 1–2 minutes.
3. Stir occasionally until lightly charred.
4. Remove from heat and mix in remaining ingredients.
5. Serve warm or room temperature.

Spiced Black Beans (Serves 4)

Ingredients:

- 2 cans black beans, drained
- 2 tbsp olive oil
- 2 cloves garlic
- 1 tsp cumin
- 1 tsp medium red chile powder
- Juice of 1 lime
- Salt

Instructions:

1. Heat oil, sauté garlic.
2. Add spices, then beans.
3. Warm through and finish with lime and salt.
4. Serve warm or room temperature.

Roasted Tomato–Jalapeño Salsa (Serves 4)

Ingredients:

- 2 cups tomatoes (halved)
- 1 jalapeño
- ½ onion (sliced)
- 1–2 limes
- Salt

Instructions:

1. Roast tomatoes jalapeno, and onion at 425°F for 10–15 minutes until charred.
2. Cool slightly and chop or blend.
3. Add lime juice and salt.
4. Let sit 10 minutes before serving.

To Serve (Street Taco Style)

- Small corn tortillas
- Cotija cheese
- Optional: crema, lime wedges

Build:

Beans → Corn Salsa → Roasted Salsa → Cotija → Lime

Tip: Keep it simple—balance heat, acid, and texture.