



BAD SEED[®]
CHILI
GRANOLA

Fingerling Potatoes and Kale Tacos

Serves 2

It doesn't matter if it's carnitas, carne asada, fish or veggie potato, tacos were made for spice. Chili Granola has spice to spare and layers of flavor from shallots, ginger and garlic. It also has a crunch, kinda like a sprinkle of veggie chicharron, giving it an edge over hot sauce.

Ingredients

- 4 Small Corn Tortillas
- 8-10 Fingerling potatoes
- 1 Tablespoon Salt
- ½ Bunch Kale
- 2 Garlic Cloves lightly smashed
- ¼ cup Tablespoons Extra Virgin Olive Oil
- 1 Small Red Onion (chopped)
- 1 Lime
- ¼ cup Crème Fraiche
- 2 Teaspoons Chili Granola

In saucepan, cover the potatoes with water and add salt. Bring to a boil and simmer until barely tender. Drain in a colander and let dry. When cool enough to handle, place the potatoes on a cutting board and press them with your hand until smashed. De-stem the kale, wash, dry and cut into ½ inch wide ribbons. In a skillet, heat 2 tbsps olive oil over high heat. Add the potatoes in a single layer and cook until crispy brown on one side. Turn potatoes over and continue cooking until other side is brown. Remove from heat and season with salt and pepper. Wipe the pan clean with a paper towel, add remaining olive oil and add the garlic cloves and let brown on one side, flip and add kale and 2 tbsps of water. Sauteé until just tender and water is evaporated. Heat tortillas. Add potatoes and kale. Top with red onion, squeeze some lime juice and add a dollop of crème fraiche. Top each taco with a spoonful of Chili Granola.

Meet granola's evil twin.

