INGREDIENTS:

Coconut Lime Slaw

- 2 tablespoons lime juice, fresh
- 1 tablespoon olive oil
- 1 teaspoon honey
- 2 cups cabbage, shredded
- ¼ cup flaked coconut
- 2 tablespoons cilantro, chopped

Tacos

- 2 teaspoons olive oil
- 1 cup plum tomatoes, ½” dice
- 1 cup pineapple, ½” dice
- 2 cups brown pigeon peas, canned, drained, rinsed
- 2 teaspoons oregano
- 1 ½ teaspoons garlic powder
- 1 teaspoon cumin
- 1 teaspoon smoked paprika
- 8 corn tortillas

SUPPLIES:

- Bowls
- Whisk
- Spoons
- Sauté pan
- Grill pan

DIRECTIONS:

Slaw: In a bowl whisk together lime juice, olive oil, and honey until well blended. Add cabbage, coconut, and cilantro. Toss to coat. Chill.


Assembly: Set grill to high. For each serving, grill two tortillas until lightly charred. Fill each tortilla with ½ cup pea mixture and ¼ coconut lime slaw.