

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.

Taco Filling: Heat oil in sauté pan over medium heat. Add tomatoes and pineapple. Cook, stirring, until softened. Add pigeon peas, oregano, garlic, cumin, and smoked paprika. Stir to combine and cook until heated through. Hold hot.

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.