



**Makes 4 tacos**  
**Preparation Time: 10 minutes**  
**Cook Time: 10 minutes**

#### INGREDIENTS:

8 ounces portobello mushrooms,  
wiped clean, stems removed,  
and chopped

¼ teaspoon garlic salt

2 tablespoons [homemade](#) sweet  
barbecue sauce or low-sodium  
store-bought barbecue sauce

4 (6-inch) corn tortillas

½ cup diced canned or fresh  
pineapple (see tip, recipe intro)

¼ cup diced red bell pepper

1 scallion, sliced (white and  
green parts)

1 lime, cut into wedges, for  
serving

2 tablespoons vegan ranch  
dressing, such as [Easy Vegan  
Ranch Dressing](#)

Chopped fresh cilantro leaves,  
for garnish

## Kiki Nelson's Hawaiian Street Cart Tacos

Tacos aren't just for Tuesdays in my house. I could eat them every night—especially these tacos, which are a mash-up of flavors that I fell in love with while in Hawaii. The tanginess of the barbecue sauce mixed with the sweet pineapple and rounded out with some vegan ranch is absolutely crave-worthy, especially when it's layered with meaty portobello mushrooms.

### Tips

**Canned pineapple:** If using canned pineapple—which I'm a big fan of, for saving time—be sure to look for pineapple canned in juice and not syrup.

**Gluten-Free:** This recipe is gluten-free if you use gluten-free barbecue sauce.

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By Kiki Nelson

- 1 Heat a large nonstick pan over medium-high heat. Add the mushrooms and garlic salt. Cook until the mushrooms soften and begin to brown, 5 to 8 minutes. If they start to stick, you can add a splash of water. Transfer the mushrooms to a small bowl and toss them with the barbecue sauce. Set aside.
- 2 Wipe out the pan and place over medium heat. One at a time, warm the tortillas just enough to cook off the raw corn flavor and lightly brown on both sides, 1 to 2 minutes per side.
- 3 Divide the mushroom filling among the tortillas. Top with the pineapple, bell pepper, and scallion. Add a squeeze of lime, then drizzle the ranch over the top. Sprinkle with cilantro and serve with extra lime wedges.