





Tex-Mex Tofu Tinga Tacos

with Avocado Crema

 20-30min  2 Servings

Sometimes we wish it could be "Taco Tuesday" every day, but then every day would be Tuesday, so we made up our own saying, "Taco Today." These Tex-Mex style taco's combine tender tofu that is simmered in a tomatoey-Mexican Chili sauce. The tofu tinga is served in lightly toasted corn tortillas with creamy avocado-sour cream sauce with fresh cilantro and lime juice. Taco today it is!

What we send

- tofu ⁶
- corn tortillas (6in)
- mexican chili spice blend
- guacamole
- sour cream ⁷
- romaine heart
- fresh cilantro
- red onion
- tomato paste
- lime

What you need

- kosher salt & ground pepper

Tools

- nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

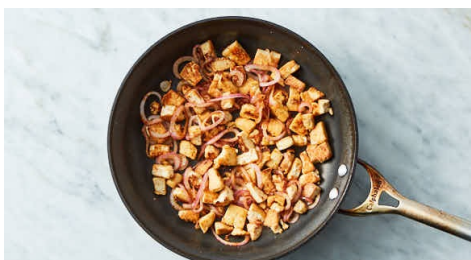
Nutrition per serving

Calories 660kcal, Fat 35g, Carbs 61g, Proteins 31g



1. Prep tofu

Preheat the broiler with a rack in the upper third. Cut **tofu** block into 1-inch thick slices and press between paper towels. Break each slice into 1-inch pieces and pat dry occasionally.



4. Start sauté

Heat **2 tablespoons oil** in a large nonstick skillet over medium high. Add **tofu** and cook, using a spoon to break into smaller pieces, until browned, 6-7 minutes. Add **sliced onions**; cook, stirring, until onions are softened, 3-4 minutes. Stir in **1-2 teaspoons of the Mexican chili spice blend** and a **generous pinch salt**, and cook until fragrant, about 30 seconds.



2. Prep ingredients

Peel and thinly slice **1½ cups onion**. Finely chop the rest. Chop **cilantro stems**, keeping **leaves** whole. Thinly slice **romaine** crosswise, stopping when you reach the stem end. Squeeze **1 tablespoon lime juice** and cut any remaining lime into wedges.



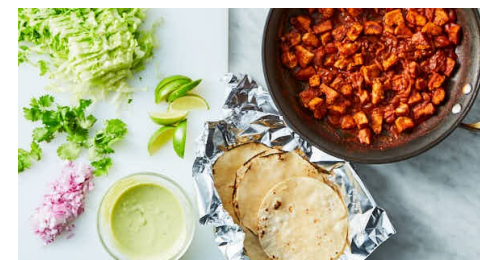
5. Simmer tofu

Stir in **¼ cup of the tomato paste** and cook, stirring occasionally, until evenly coated, about 3 minutes. Add **1½ cups water** and bring to a boil. Simmer over medium heat until **onions** are very tender and sauce is nearly evaporated, 6-8 minutes. Season to taste with **salt** and **pepper**.



3. Make avocado crema

In a small bowl, stir to combine **guacamole, sour cream, cilantro stems, lime juice**, and **2 tablespoons water**, and season to taste with **salt** and **pepper**.



6. Warm tortillas & serve

Rub **tortillas** with oil. Toast directly over a gas flame or under a broiler on a sheet of foil, turning frequently, until pliable, 5-10 seconds per side. Wrap in foil or a clean kitchen towel to keep warm as you go. Serve **tofu tinga** in **tortillas**. Garnish with **shredded romaine, avocado crema, cilantro leaves**, and **chopped onion**, squeezing **lime** over all. Enjoy!