



DINNERLY



Tex-Mex Tofu Tacos with Slaw & Avocado Crema

 30-40min  4 Servings

Tofu, or not tofu? If that's the question then tofu is the answer! Especially when you crisp it up in the broiler and give it the full taco treatment. A tangy slaw gives the tacos extra crunch while the avocado crema makes it super satisfying. Even meat lovers will be "soy" happy with this dish. We've got you covered!

WHAT WE SEND

- sour cream ⁷
- guacamole
- tofu ⁶
- taco spice blend
- garlic
- cole slaw blend
- flour tortillas (6-inch) (12 pack) ¹

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar

TOOLS

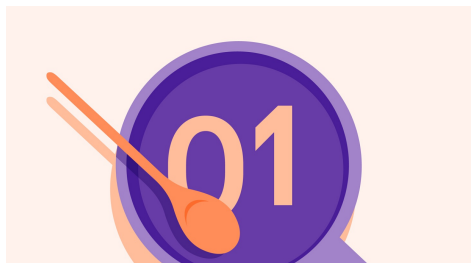
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 840kcal, Fat 50g, Carbs 64g, Proteins 35g



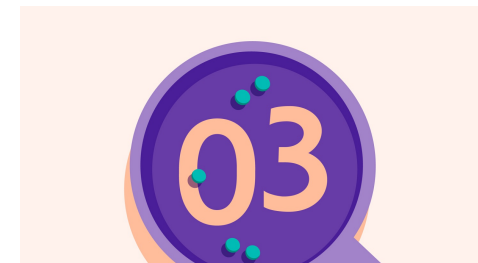
1. Season tofu

Preheat broiler with top rack 6 inches from heat source. Peel and finely chop **2 teaspoons garlic**. Line a rimmed baking sheet with foil and lightly **oil**. In a large bowl, whisk **chopped garlic, 4 teaspoons of the taco seasoning, ¼ cup oil, and a pinch each salt and pepper**. Drain **tofu**; pat dry. Crumble tofu into large bowl with seasoning; toss to coat.



2. Broil tofu

Preheat broiler with top rack 6 inches from heat source. Transfer **tofu** to prepared baking sheet, spreading into an even layer; season with **salt and pepper**. Broil on top oven rack until tofu is crispy in spots and liquid is evaporated, stirring occasionally, 10–15 minutes (watch closely).



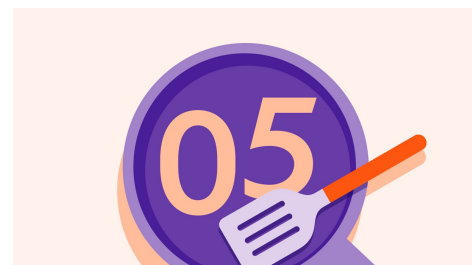
3. Make slaw & crema

Meanwhile, in a large bowl, whisk together **2 tablespoons vinegar, 1 teaspoon sugar, 3 tablespoons oil, and a pinch each salt and pepper**. Add **cole slaw blend**, tossing to coat; season to taste with **salt and pepper**. Set slaw aside, stirring occasionally. In a small bowl, combine **all of the guacamole and sour cream**; season to taste with **salt and pepper**.



4. Warm tortillas

Toast **tortillas** directly over a gas flame or under the broiler on a sheet of foil, turning frequently, until pliable, 10–15 seconds per side. Wrap in foil or a clean kitchen towel to keep warm.



5. Assemble tacos & serve

Divide **crumbled Tex-Mex tofu** between each **tortilla**, then top with **some of the slaw and a dollop of avocado crema**. Serve **remaining slaw** alongside. Enjoy!



6. Make it ahead!

A wise man once said, slaw done a day early is slaw done right. Okay, we made that up, but it's a mantra we live by. Making your slaw the night before not only speeds up dinner time, but lets the the cabbage absorb all that delicious flavor.