



Loaded 'Ground' Tofu Tacos

with Avocado Crema and Cheddar Cheese

Veggie

Quick

25 Minutes



Tofu



Flour Tortillas



Guacamole



Enchilada Spice Blend



Roma Tomato



Lime



Cheddar Cheese, shredded



Spring Mix



Tex-Mex Paste



Sour Cream

HELLO TOFU

Similar to cheese, tofu can be used in sweet and savoury dishes and can come in different textures!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, measuring spoons, zester, large bowl, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Tofu	1	2
Flour Tortillas	6	12
Guacamole	3 tbsp	6 tbsp
Enchilada Spice Blend	1 tbsp	2 tbsp
Roma Tomato	80 g	160 g
Lime	1	2
Cheddar Cheese, shredded	¼ cup	½ cup
Spring Mix	28 g	56 g
Tex-Mex Paste	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		

Salt and Pepper*

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1 Prep tofu

- Pat **tofu** dry with paper towels.
- Crumble **tofu** into pea-sized pieces into a medium bowl.
- Season with **Tex-Mex paste, Enchilada Spice Blend, salt** and **pepper**, then toss to coat.



2 Fry tofu

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **tofu**. Cook, stirring often, until **tofu** is golden-brown all over, 7-10 min.
- Remove the pan from heat.



3 Prep and make crema

- Meanwhile, zest, then juice **lime**.
- Cut **tomato** into ¼-inch pieces.
- Combine **guacamole, sour cream, ½ tbsp lime juice** (dbl for 4 ppl) and **lime zest** in a small bowl.
- Set aside.



4 Make salad

- Add **½ tbsp lime juice, ¼ tsp sugar** and **½ tbsp oil** (dbl all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix** and **tomatoes**, then toss to combine.
- Set aside.



5 Warm tortillas

- Wrap **tortillas** in paper towels.
- Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



6 Finish and serve

- Divide **Tex-Mex tofu** between **tortillas**.
- Sprinkle with **cheese**.
- Dollop **avocado crema** over top.
- Top with **some salad**.

Dinner Solved!

Contact

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