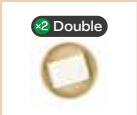




Tex-Mex Tofu Tacos

with Avocado Crema and Cheddar Cheese

Veggie 25 Minutes



Custom Recipe + Add Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)

Tofu
2 | 4



Tofu
1 | 2



Flour Tortillas
6 | 12



Guacamole
3 tbsp | 6 tbsp



Enchilada Spice Blend
1 tbsp | 2 tbsp



Tomato
1 | 2



Lime
1 | 2



Cheddar Cheese, shredded
½ cup | 1 cup



Spring Mix
28 g | 56 g



Tex-Mex Paste
1 tbsp | 2 tbsp



Sour Cream
3 tbsp | 6 tbsp

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.

Pantry items | Oil, salt, pepper, sugar

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

1



Prep tofu

- Before starting, wash and dry all produce.

×2 Double | Tofu

- Pat **tofu** dry with paper towels.
- Crumble 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

×2 Double | Tofu

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **tofu**.
- Cook, stirring often, until golden-brown all over, 7-10 min.
- Season with $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ tsp) **salt**.
- Remove from heat.

3



Prep and make crema

- Meanwhile, zest, then juice **lime**.
- Cut **tomato** into $\frac{1}{4}$ -inch pieces.
- Combine **guacamole**, **sour cream**, $\frac{1}{2}$ **tbsp** (1 tbsp) **lime juice** and **lime zest** in a small bowl. Set aside.

4



Make salad

- Add $\frac{1}{2}$ **tbsp** (1 tbsp) **lime juice**, $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ tsp) **sugar** and $\frac{1}{2}$ **tbsp** (1 tbsp) **oil** 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 warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm tortillas!)

6



Finish and serve

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

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1 | Prep tofu

×2 Double | Tofu

If you've opted for **double tofu**, use a large bowl in this step.

2 | Fry tofu

×2 Double | Tofu

Don't overcrowd the pan. Cook **tofu** in batches as needed, using **1 tbsp oil** per batch.



Issue with your meal? Scan the QR code to share your feedback.