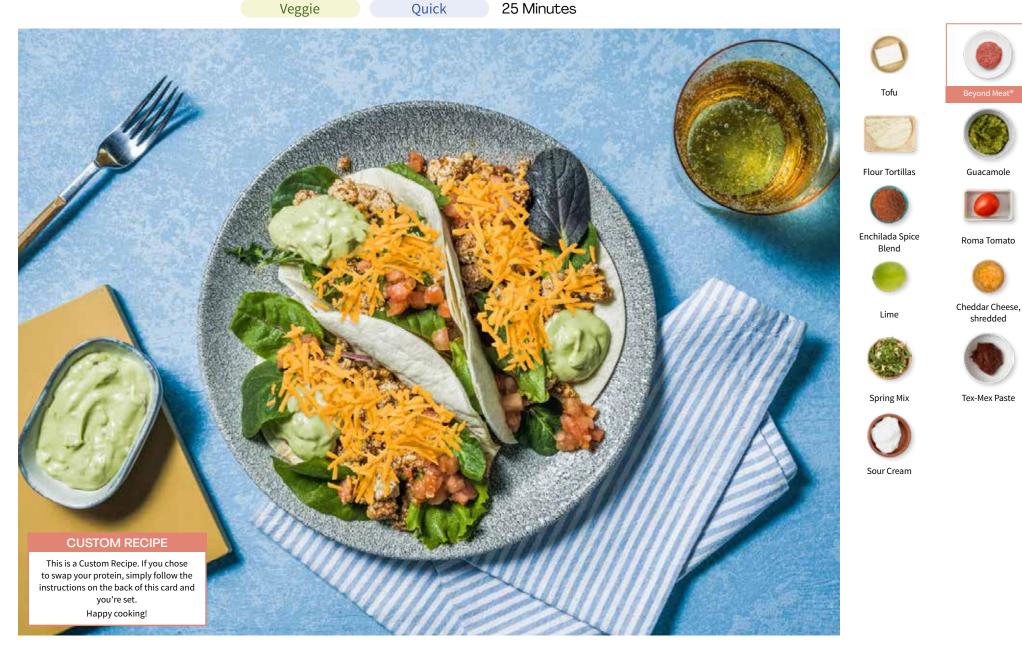


# **Tex-Mex Tofu Tacos**

with Avocado Crema and Cheddar Cheese

eese





# Start here

Before starting, wash and dry all produce.

Measurements within steps	1 tbsp	(2 tbsp)	oil
	2 person	4 person	Ingredient

#### 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
Beyond Meat®	2	4
Flour Tortillas	6	12
Guacamole	3 tbsp	6 tbsp
Enchilada Spice Blend	1 tbsp	2 tbsp
Roma Tomato	95 g	190 g
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
Sugar*	1⁄4 tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items \*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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.



### Prep 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.

If you've opted to get **Beyond Meat®**, prepare and cook the **patties** in the same way the recipe instructs you to prepare and cook the **tofu**. Decrease pan-frying time to 5-6 min, until crispy.\*\*



• Add ½ tbsp (1 tbsp) lime juice,

**¼ tsp** (½ tsp) **sugar** and **½ 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.



#### Fry tofu

• Heat a large non-stick pan over mediumhigh heat.

• When hot, add **1 tbsp** (2 tbsp) **oil**, then **tofu**. Cook, stirring often, until golden-brown all over, 7-10 min.

- Season with 1/4 tsp (1/2 tsp) salt.
- Remove from heat.



#### Prep and make crema

- Meanwhile, zest, then juice lime.
- Cut tomato into 1/4-inch pieces.
- Combine guacamole, sour cream,
  ½ tbsp (1 tbsp) lime juice and lime zest in a small bowl. Set aside.



#### 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!)



#### Finish and serve

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

# **Dinner Solved!**



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