



## Tofu Sofritas Tacos

with Poblano Peppers & Chipotle Cashew Crema



30-40min



2 Servings

Whether you live a fast-paced lifestyle or you want to sneak more tacos into your life, these are sure to be a crowd-pleaser! The trick here is using protein-packed tofu in two ways. Most of the tofu is sautéed with poblano peppers, creating a flavorful filling for warm flour tortillas. The remaining tofu gets blended along with cashews and chipotle spice into a creamy topping for the tacos.

## What we send

- 1 poblano pepper
- 1 red onion
- 1 pkg extra-firm tofu <sup>1</sup>
- 1 lime
- 2 (1 oz) salted cashews <sup>2</sup>
- ¼ oz chipotle chili powder
- 6 (6-inch) flour tortillas <sup>1,3</sup>
- 4 oz salsa
- 2 (¼ oz) taco seasoning
- ¼ oz fresh cilantro

## What you need

- kosher salt & ground pepper
- sugar
- neutral oil

## Tools

- blender
- medium nonstick skillet

## Cooking tip

Time saver: Microwave the tortillas in step 3! Stack tortillas on a microwave-safe plate; cover with a damp paper towel. Microwave in 30-second bursts until tortillas are warmed through.

## Allergens

Soy (1), Tree Nuts (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 880kcal, Fat 49g, Carbs 82g, Protein 41g



### 1. Prep ingredients

Halve **poblano pepper**, remove stem and seeds, then cut into ½-inch pieces. Finely chop **onion**. Cut a **1-inch piece of tofu**; reserve for step 2. Line a plate with paper towels and use your fingers to crumble **remaining tofu** into ½-inch pieces. Spread tofu in a single layer and press another paper towel on top to blot as much water from tofu as possible.



### 4. Brown tofu

Heat **1 tablespoon oil** in same skillet over high. Add **crumbled tofu**; spread to an even layer and season with **salt** and **pepper**. Cook, stirring occasionally, until tofu is golden brown in spots, 5–7 minutes.



### 2. Make crema

Squeeze **juice from half of the lime** into a blender; cut remaining lime into wedges. To blender, add **cashews**, **reserved tofu**, **⅓ cup water**, **⅛ teaspoon chipotle powder** (or more or less, depending on heat preference), and **a pinch each of salt and sugar**. Blend on high until smooth, stopping to scrape down sides as needed. Transfer **crema** to a small bowl; season to taste with **salt**.



### 5. Finish tofu

Add **peppers**, **all but 2 tablespoons of the onions**, and **1 tablespoon oil** to skillet and cook, stirring occasionally, until veggies soften and brown in spots, 5–7 minutes. Reduce heat to medium; add **salsa**, **all of the taco seasoning**, and **¼ cup water**. Cook, stirring occasionally, until fragrant, 1–2 minutes. Season to taste with **salt** and **pepper**.



### 3. Warm tortillas

Heat a medium nonstick skillet over medium-high. Add **1 tortilla** and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate. Repeat with remaining tortillas, wrapping in foil or a clean kitchen towel as you go to keep warm.



### 6. Assemble tacos & serve

Spoon **tofu mixture** onto **warm tortillas**, then top with **chipotle crema** and **remaining onions**. Pick **cilantro leaves** from stems and sprinkle over. Serve **tacos** with **remaining crema** and **lime wedges** for squeezing over top. Enjoy!