

# DINNERLY



## Sofrito Tofu Tacos with Guacamole



30-40min



2 Servings

When we're talking sofrito, we're talking about the secret weapon that brings flavor and aroma to so many dishes we couldn't live without. We made it super simple with a little garlic and taco seasoning—and it turns out, that's all you need to make these tofu tacos the best thing you ate all week. We've got you covered!

## WHAT WE SEND

- 14 oz pkg extra-firm tofu <sup>6</sup>
- 1 bell pepper
- 1 medium yellow onion
- ¼ oz taco seasoning
- ¼ oz granulated garlic
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 2 (2 oz) guacamole

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

## TOOLS

- 2 rimmed baking sheets
- microwave (optional)

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 810kcal, Fat 53g, Carbs 57g, Protein 34g

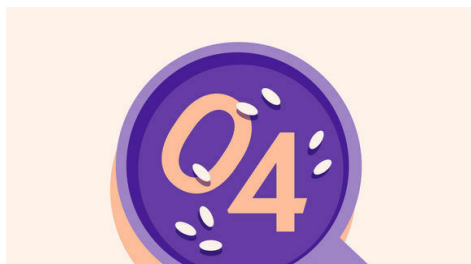


### 1. Prep tofu & veggies

Preheat oven to 425°F with racks in the lower and upper thirds. Place a rimmed baking sheet on lower rack to preheat.

Cut **tofu** in half; place on paper towels. Cover with more paper towels and place a heavy skillet on top. Let excess water drain, at least 10 minutes.

Halve **pepper**; discard stem and seeds. Cut into ¼-inch thick strips. Halve **onion**; thinly slice.



### 4. Heat tortillas & serve

Stack **tortillas** and wrap in a damp paper towel; microwave in 30-second increments until warmed through (or toast 1 tortilla at a time in a skillet over medium heat, about 30 seconds per side).

Serve **sofrito tofu and veggies** in **tortillas** with **guacamole** spooned over top. Enjoy!



### 2. Season & cook tofu

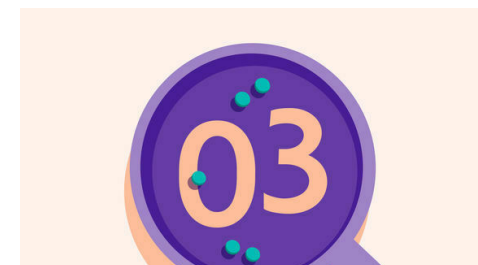
In a medium bowl, combine **taco seasoning**, **1 teaspoon granulated garlic**, and **2 tablespoons oil**; season with **salt** and **pepper**. Use your fingers to crumble **tofu** into bowl. Stir to combine until evenly coated.

Carefully remove baking sheet from oven and lightly drizzle with **oil**. Add tofu in an even layer. Cook on lower oven rack until deeply browned and crispy, 20–25 minutes.



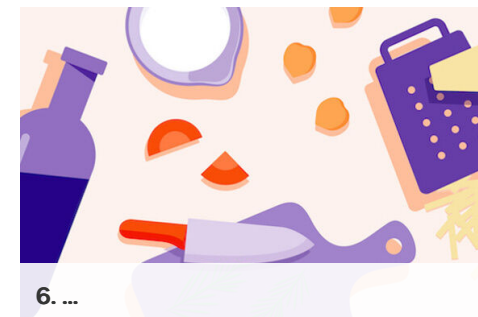
### 5. ...

What were you expecting, more steps?



### 3. Cook veggies

Add **peppers** and **onions** to a second rimmed baking sheet; toss with **2 tablespoons oil** and **a pinch each of salt and pepper**. Roast on upper oven rack until softened and just browned, 20–25 minutes.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!