



Tofu Soft Tacos

with Charred Corn & Guacamole



20-30min



2 Servings

We combine Meatless Monday and Taco Tuesday for a tasty plant-based meal you can enjoy any (every?!) night of the week. These tacos pack a flavorful punch, thanks to hearty plant-based ground protein and charred sweet corn. Served up in warm flour tortillas with creamy guacamole, lime marinated tomatoes, and baby spinach. Your taste buds will love every veggie-packed bite.

What we send

- 1 plum tomato
- 1 lime
- 6 (6-inch) flour tortillas ^{1,6}
- 5 oz corn
- ¼ oz chorizo chili spice blend
- ¼ oz fresh cilantro
- 3 oz baby spinach
- 2 oz guacamole
- 1 pkg extra-firm tofu ⁶

What you need

- kosher salt & ground pepper
- olive oil
- AP flour ¹
- garlic

Tools

- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 720kcal, Fat 38g, Carbs 65g, Protein 33g



1. Marinate tomatoes

Finely chop **1 teaspoon garlic**. Core **tomato**, then finely chop. Squeeze **2 teaspoons lime juice** into a small bowl. Cut any remaining lime into wedges. To the small bowl with lime juice, stir to combine **tomatoes** and **¼ teaspoon of the garlic**. Season to taste with **salt** and **pepper**. Set aside to marinate until ready to serve.



2. Warm tortillas

Heat a medium nonstick skillet over medium-high. Working in batches, add **tortillas** and toast on one side until warm, about 30 seconds. Transfer to a large sheet of foil, stacking and wrapping to keep warm as you toast remaining tortillas.



3. Char corn

Heat **2 teaspoons oil** in same skillet over medium-high. Add **corn** and cook, without stirring, until browned in spots, 2-3 minutes. Transfer to a bowl and set aside for step 5.



4. Brown plant-based ground

In a small bowl, combine **all of the chorizo chili spice blend** and **1 teaspoon flour**. Stir in **¼ cup water** until mixture is smooth. Heat **1 tablespoon oil** in same skillet over medium-high. Add **plant-based ground** and **remaining chopped garlic**; cook, breaking up larger pieces and stirring occasionally, until beginning to brown, 3-4 minutes.



5. Finish taco filling

Add **charred corn** and **chorizo chili sauce** to skillet with **plant-based ground**. Cook, stirring, until liquid is reduced by half, about 30 seconds. Season to taste with **salt** and **pepper**.



6. Assemble tacos & serve

Finely chop **cilantro leaves and stems**. Stir **half of the cilantro** into **marinated tomatoes**. In a medium bowl, toss to combine **spinach**, a **drizzle of oil**, a **pinch of salt**, and **juice from 1 lime wedge**. Serve **warm tortillas** filled with **taco filling**, **spinach**, **tomatoes**, **guacamole**, and **remaining cilantro** with **any lime wedges** on the side. Enjoy!