



Tex-Mex Tofu Tinga Tacos

with Avocado Crema



20-30min



2 Servings

Sometimes we wish it could be "Taco Tuesday" every day, but then every day would be Tuesday, so we made up our own saying, "Taco Today." These Tex-Mex style tacos combine tender tofu that is simmered in a tomatoey-Mexican Chili sauce. The tofu tinga is served in lightly toasted corn tortillas with creamy avocado-sour cream sauce with fresh cilantro and lime juice. Taco today it is!

What we send

- 1 pkg extra-firm tofu ⁶
- 1 red onion
- ¼ oz fresh cilantro
- 1 romaine heart
- 1 lime
- 2 oz guacamole
- 1 oz sour cream ⁷
- ¼ oz chorizo chili spice blend
- 6 oz tomato paste
- 6 (6-inch) corn tortillas

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- large nonstick skillet

Allergens

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 35g, Carbs 63g, Protein 33g



1. Prep tofu

Cut **tofu** block into 1-inch thick slices and press between paper towels. Break each slice into 1-inch pieces and pat dry occasionally.



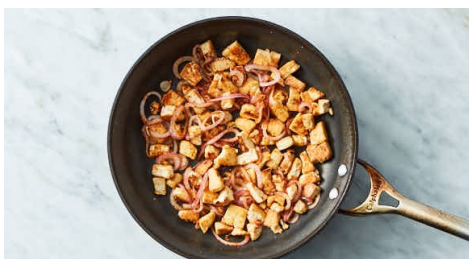
2. Prep ingredients

Thinly slice **1½ cups onion**; finely chop remaining onion and reserve for serving. Pick **cilantro leaves** from **stems**, then finely chop stems; reserve whole leaves for serving. Halve **romaine** lengthwise, then thinly slice crosswise, discarding end. Squeeze **1 tablespoon lime juice** into a small bowl; cut any remaining lime into wedges.



3. Make avocado crema

To bowl with **lime juice**, add **guacamole**, **sour cream**, **cilantro stems**, and **2 tablespoons water**, stirring to combine. Season to taste with **salt** and **pepper**.



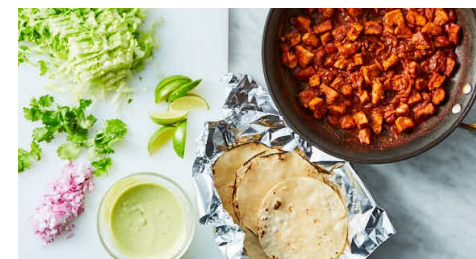
4. Brown & season tofu

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **tofu** and cook, using a spoon to break into smaller pieces, until browned all over, 6-7 minutes. Add **sliced onions**; cook, stirring, until onions are softened, 3-4 minutes. Stir in **1-2 teaspoons chorizo chili spice blend** (depending on heat preference) and **a pinch of salt**; cook until fragrant, 30 seconds.



5. Simmer tofu in sauce

Stir **¼ cup tomato paste** into skillet and cook over medium-high heat, stirring occasionally, until tofu is evenly coated, about 3 minutes. Add **1½ cups water** and bring to a boil over high, then simmer over medium heat until **onions** are very tender and sauce is nearly evaporated, 6-8 minutes. Season to taste with **salt** and **pepper**.



6. Warm tortillas & serve

Rub **tortillas** with oil. Toast directly over a gas flame (or broil on top oven rack), turning frequently, until pliable, 5-10 seconds per side. Wrap in foil or a clean kitchen towel to keep warm. Serve **tofu tinga** in **tortillas**. Garnish with **shredded romaine**, **avocado crema**, **chopped onion**, and **reserved cilantro leaves**. Pass **any lime wedges** for squeezing. Enjoy!