



#### In your box

- 1 Ear of Corn
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 Romaine Heart
- 1 Roma Tomato
- 12 oz. Extra Firm Tofu
- 3 Tbsp. Cornstarch
- 1 Tbsp. Taco Seasoning
- 1 ½ oz. Chipotle Ranch Dressing
- 1 oz. Tortilla Strips
- 2 oz. Sour Cream



## Tex-Mex Tofu Salad

with corn and tortilla strips

NUTRITION per serving—Calories: 707, Carbohydrates: 32g, Fat: 51g, Protein: 27g, Sodium: 1442mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**20-30 min.**

Cook Within  
**7 days**

Difficulty Level   
**Easy**

Spice Level   
**Mild**

## 🕒 You will need

Olive Oil, Salt, Pepper

2 Mixing Bowls, Large Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **corn, cheese**



### Prepare the Ingredients

- Hold **romaine heart** at root end and chop coarsely.
- Remove husk from **corn**.
- Core **tomato** and cut into ½” dice.
- Use your hands to break **tofu** into bite-sized pieces. Cover with paper towels, press, and blot dry. Season with ¼ tsp. **salt** and a pinch of **pepper**.



### Coat the Tofu

- Place **tofu** in a mixing bowl and toss with **cornstarch**, coating tofu completely. Set aside.



### Cook the Tofu

- Heat a large non-stick pan over medium-high heat. Add 2 Tbsp. **olive oil** and **tofu crumbles** to hot pan.
- Stir often until browned and crispy, 7-9 minutes. *Tofu will continue to break up as it's stirred.*
- Remove from burner and toss with **taco seasoning**.



### Toss the Salad

- In another mixing bowl, combine **romaine**, half the **corn**, half the **cheese** (reserve remaining of both for garnish), and **dressing**.
- Season with ¼ tsp. **salt** and a pinch of **pepper**.



### Garnish the Salad

- Plate dish as pictured on front of card, topping **salad** with **tofu, tomatoes**, remaining **corn**, remaining **cheese**, and **crispy tortilla strips**. Garnish with **sour cream**. Bon appétit!