



In your box

- 2 tsp. Chipotle Seasoning
- 12 oz. Extra Firm Tofu
- 6 Small Flour Tortillas
- 2 oz. Shredded Chihuahua Cheese
- ¼ oz. Cilantro
- 1 oz. Crispy Fried Onions
- 1 Tbsp. Tomato Paste
- 4 oz. Grape Tomatoes
- 2 tsp. Mirepoix Base
- 2 oz. Sour Cream



Vegetarian Tofu Chorizo Tacos

with Chihuahua cheese

NUTRITION per serving—Calories: 672, Carbohydrates: 52g, Fat: 45g, Protein: 33g, Sodium: 1614mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level ● □ □ □
Easy

Spice Level □ □ □ □
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

Mixing Bowl, 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



1

Prepare the Tofu

- Line a plate with a paper towel. Crumble **tofu** onto towel-lined plate. Top tofu with more towels and press firmly to remove as much liquid as possible. Set aside, with paper towel covering tofu, at least 8 minutes.



2

Prepare the Ingredients

- Thinly slice **tomatoes** widthwise.
- Mince **cilantro**, leaves and stems
- Combine tomatoes, cilantro, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.



3

Warm the Tortillas

- Place a large non-stick pan over medium-high heat. Add **tortillas** to hot, dry pan, two or three at a time. Heat tortillas, 10-20 seconds per side.
- Remove tortillas from pan and wrap in foil to keep warm.
- Keep pan over medium-high heat.



4

Cook the Tofu

- Add 1 Tbsp. **olive oil** and tofu to hot pan. Stir occasionally until lightly browned, 5-7 minutes.
- Add **chipotle seasoning**, **tomato paste**, **mirepoix**, ¼ cup **water**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir until thoroughly combined and liquid is evaporated, 1-2 minutes.



5

Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **tofu**, **cheese**, **tomato-cilantro mixture**, **crispy onions**, and **sour cream**. Bon appétit!