chipotle ranch tofu tacos



featured product:
romaine heart leaves

vegan-friendly and high in protein… where has this recipe been all your life, right??

crumbled, flavor-filled tofu means even the pickiest eater won't miss the meat, while the homemade chipotle ranch adds an extra layer of can't-stop flavor.

ingredients

tacos:
8–10 street-size tortillas
1 (14–16 oz) block extra-firm tofu, pressed
2 tablespoons avocado oil
1 tablespoon chipotle peppers in adobo sauce (sauce only)
½ teaspoon sea salt
¼ teaspoon black pepper
½ teaspoon dried parsley
¼ teaspoon garlic powder
¼ teaspoon onion powder
1 **clamshell organicgirl romaine**, chopped
½ cup sliced radishes
¼ cup fresh cilantro, chopped

chipotle ranch dressing:
½ cup vegan mayo
2–3 tablespoons adobo sauce (from chipotle peppers in adobo)
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon dried parsley
1 teaspoon dried dill
1 tablespoon fresh chives, finely chopped
½ teaspoon sea salt
juice of ½ lemon
2 teaspoons agave

directions

1. prepare tofu
remove tofu from the package and press for 15-20 minutes to remove excess moisture. crumble or cut into small bite-size pieces for desired texture.

2. cook tofu
heat avocado oil in a large skillet over medium-high heat, then add the tofu in a single layer.

let it cook undisturbed for about 4-5 minutes to brown, then stir and continue cooking another 4-6 minutes until lightly crispy.

add chipotle adobo sauce, garlic powder, onion powder, parsley, sea salt, and black pepper to the pan; stir well to coat tofu evenly.

cook another 2-3 minutes until the sauce darkens slightly and sticks to the tofu. remove from heat.

3. make the dressing
in a small bowl, whisk together vegan mayo, adobo sauce, garlic powder, onion powder, parsley, dill, chives, sea salt, lemon juice and agave. taste and adjust spice or acidity as desired. chill until ready to use.

4. assemble the tacos
warm tortillas in a dry skillet for 20-30 seconds per side or microwave wrapped in a damp towel. add chopped romaine to each tortilla, then spoon on the hot chipotle tofu.

top with sliced radishes, fresh cilantro, and a generous drizzle of chipotle ranch dressing.