



SINCE 1975

# Tofu Tacos

(With Firm Tofu)



## Ingredients:

- 1 pack of AFC Firm Tofu (Choose from 3 different sizes: 14oz. Organic, 19oz. & 14oz.) cut into 1/2-inch cubes
- 1 tablespoon lemon juice
- 1 tablespoon chili powder
- 1 teaspoon garlic powder
- 2 cups shredded lettuce
- 2 tablespoon low-sodium soy sauce
- 2 tablespoon rice vinegar
- Corn tortillas (how ever many you like)
- Salsa (roja, verde)
- Cilantro & green onions
- Cheese for tacos (optional)
- Sour cream (optional)

## Directions:

In a bowl, mix soy sauce, lemon juice, chili powder, garlic powder. Add tofu and mix gently covering cubes completely. Let stand 5 to 10 minutes, stirring occasionally. Separately in another bowl, mix lettuce with vinegar. Place tortillas and enclose in plastic wrap. Slip tofu cubes onto wooden skewers. Set a nonstick frying pan over medium-high heat. Lay skewers in pan and turn as needed to brown tofu on all sides, approx. 5-7 minutes. Transfer to a serving platter. Heat tortillas in a microwave oven until hot and steamy, approx. 30 to 45 seconds. Wrap in a towel. Serve with tofu and lettuce, cilantro, green onions, salsa, cheese, and sour cream.

