



Recipes

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Tofu Street Tacos

Prep Time: 35 Minutes

Cooking Time: 3 Minutes

Serves 12

Ingredients:

36 each 4.5" White Corn Tortillas (20123)

3 1/2 lbs. Extra Firm Tofu , cut into 3/4" cubes

Asian Marinade , see related recipe

36 each Whole Bibb Lettuce Leaves , rinsed , patted dry and trimmed

Sambal Olek *, prepared , to garnish

Dry Roasted Peanuts , crushed , to garnish

Cilantro Leaves , to garnish

Directions:

1. Combine tofu and Asian marinade. Allow to sit for minimum 30 minutes.

2. For one plate; add a small amount of vegetable oil to a flat-top griddle or non-stick sauté pan. Drain one portion (9 cubes/4.5 ounces) of marinated tofu and add to sear cubes on all side for 2 minutes or until heated through.

3. Warm 6 tortillas on the griddle as well, remove and stack two tortillas together and place one leaf of lettuce on tortillas, top with hot tofu, and next garnish with sambal, crushed peanuts and cilantro leaves. Repeat the remaining 4 tortillas. Serve 3 tacos per order.

4. *Chile Garlic Paste can be used as a substitute for Sambal Olek.



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Asian Marinade

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

- 1 1/3 oz. vol. Low-Sodium Soy Sauce
- 1/3 oz. vol. Rice Vinegar
- 1/6 oz. Fresh Ginger , peeled and minced
- 1/8 oz. Fresh Lemongrass , minced
- 1/6 oz. vol. Fish Sauce
- 1/5 oz. Brown Sugar
- 1/6 each Fresh Lime , squeezed
- 1/8 oz. vol. Sesame Oil
- 1/8 oz. Sambal Olek *
- 1/8 cup Fresh Cilantro , minced

Directions:

1. Combine all ingredients in mixing bowl and stir to combine. Reserve refrigerated.
2. *Chile Garlic Paste can be used as a substitute for Sambal Olek.