

Tofu Scramble Dinner Tacos

Prep to table: 15 minutes | Serves 4 | Inspired by Ali Slagle

Not to be confused with breakfast for dinner, this is breakfast-inspired dinner for the breakfast lovers out there who already had eggs today. Here we star the dynamic cuminturmeric duo by way of mild tofu and create an egg-like scramble with twice the flavor and zero the egg. I like throwing in warmed leftover roasted veggies or potatoes when I have them around. You are going to want the avocado, salsa and a little green onion as toppings – key to nailing the savory meets fresh taco vibe.

- 1 Tablespoons olive oil
- 1 (14-ounce) block extra firm tofu
- 1 Tablespoon soy sauce or tamari
- ½ teaspoon turmeric
- 1 teaspoon cumin
- 2 cloves garlic
- 1-2 Tablespoons nutritional yeast (optional)
- ½ teaspoon salt
- 8 (6-inch) corn tortillas (warmed in the microwave)

Serving suggestion

- 2 avocados, sliced
- 1 cup red salsa
- 2 green onions, thinly sliced

Press water out of tofu and chop into long strips. Saute in 1 Tablespoon olive oil and ½ teaspoon salt until golden brown on both sides.

Add soy sauce, turmeric, cumin, garlic, optional nutritional yeast and 2-3 Tablespoons water (more water if you use the nutritional yeast) to the pan and gently stir to evenly mix throughout the tofu, breaking the tofu into chunks. Continue cooking until all liquid is absorbed.

Serve scrambled tofu in warmed tortillas topped with sliced avocado, salsa, and freshly chopped green onions.

Easy ingredient swaps

Cheddar cheese or mozzarella for nutritional yeast

