

# TOFU CHORIZO AND POTATO TACOS

This is my new favorite tacos combination, and it came about a bit by accident. Tofu chorizo is a great vegan alternative to real chorizo and it's hearty, and spicy, and has a bit of bite on the outside. The spiciness of the tofu works well with a simple roasted potato. The roasted salsa verde you're going to want to make again and again.

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## INGREDIENTS

1 14-ounce block tofu, extra firm  
2 tablespoons tamari  
2 tablespoons avocado oil  
1 tablespoon apple cider vinegar  
1 tablespoon paprika  
2 teaspoons smoked paprika  
1/2 teaspoon ground black pepper  
1/2 teaspoon chili powder  
1/2 teaspoon ground cumin  
1/2 teaspoon garlic powder

4 Yukon gold potatoes  
1/2 teaspoon dried oregano  
salt and pepper  
avocado oil

## ROASTED SALSA VERDE

1 lb tomatillos  
1 poblano pepper  
1 clove garlic  
1/4 white onion  
1/2 lime juiced  
1/4 cup cilantro leaves  
1/4 teaspoon salt

10 corn tortillas  
cilantro (garnish)  
sour cream (optional)

## MAKES TEN TACOS

- 1 Remove the tofu from package and cover it with a kitchen towel. Weigh down to remove excess water for about 10-20 minutes.
- 2 Preheat the oven to 400° degrees.  
Crumble the tofu and place it into a large bowl. Add the tamari, avocado oil, apple cider vinegar, paprika, smoked paprika, black pepper, chili powder, ground cumin, and garlic powder, and toss until the tofu is nicely coated. In batches, place the tofu in an air fryer at 400° degrees for 5 minutes. Stir and cook another 5 minutes. Stir one more time and cook between 3-5 minutes depending on how soft the tofu is.
- 3 Husk the tomatillos and quarter them into even-sized pieces. Place the tomatillos, poblano pepper, garlic clove, and onion on a baking sheet and bake for 20 minutes.
- 4 Wash and cut the potatoes into a 1/2-inch dice. Drizzle with avocado oil, salt, and pepper, and bake for 20 minutes.
- 5 Once the tomatillos and other vegetables are cooked, remove from the oven and let cool. Remove the stem from the poblano pepper. Remove the seeds for a milder salsa. Remove the garlic from the skin. Place the tomatillos, chopped poblano pepper, garlic clove, onion, lime juice, cilantro leaves, and salt in a blender and pulse until desired consistency. The salsa will be tangy and tart. Adjust salt as needed.
- 6 Heat up the corn tortillas in a pan, place some tofu and potatoes on top. Drizzle with salsa verde and some cilantro if desired.