

Tofu Taco Crumbles

Makes 2 cups crumbles

Ingredients

- 1 tablespoon canola or vegetable oil
- 1 tablespoon soy sauce
- 2 teaspoons chili powder
- 1 teaspoon smoked paprika
- 1/2 teaspoon cumin
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon cayenne (optional)
- 1 350g block extra-firm tofu, drained (no need to press it)
- 3/4 - 1 1/4 cups salsa

If you're short on time, use a packet of taco seasoning in place of individual spices.



Directions

Preheat oven to 350F. Line with parchment paper or lightly grease a large baking sheet.

Mix the oil, soy sauce, and all the spices in a large bowl. Crumble the tofu with your fingers into the bowl with the seasoning. Stir well to make sure the tofu is evenly coated.

Spread the tofu crumbles evenly on the baking sheet. Bake for 30-35 minutes, stopping to stir the tofu every now and then. You want the tofu to be nice and browned, but don't let it burn.

Remove the tofu crumbles from the oven and add to a pan over medium heat with the 3/4 cup salsa. You may need more salsa depending on how watery the salsa is and how moist you would like your tofu crumbles to be. Heat through and serve hot on crispy taco shells, small corn tortillas, or in a burrito. You can store vegan tofu taco crumbles in an air-tight container in the fridge for 3-4 days.

Recipe adapted from itdoesnttastelikechicken.com

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