



CHORIZO TOFU SCRAMBLE

INGREDIENTS

14 oz. Plant-Based Chorizo
12 oz. extra firm tofu
Juice of 1 lime
½ jalapeño, finely chopped
½ t garlic powder
½ t chili powder
¼ t cumin
¼ t paprika
¼ t turmeric
1 T water
Salsa and sliced avocados

TIME: 28 mins (Prep Time 15 mins / Cook Time 13 mins) **SERVES:** 4 **TYPE:** Vegan

INSTRUCTIONS

- 1 Drain tofu and press between sheets of paper towels with something heavy for 15-20 minutes.
- 2 Crumble the dried tofu with a fork until it looks like scrambled eggs.
- 3 Add tofu, lime juice and jalapeño to a heated pan and sauté for about 2-3 minutes over medium heat.
- 4 In a small bowl combine garlic powder, chili powder, cumin, paprika, turmeric and water to make a sauce. Pour sauce over the tofu and cook for another 5 minutes, stirring frequently.
- 5 Add chorizo to the pan and stir, cook for another 5 minutes.
- 6 Serve with a side of salsa and sliced avocado.

QUICK TIP



Add bell peppers or cherry tomatoes for the last couple minutes of cooking

Before
the butcher™