

# What's Cooking? Recipe

## Tofu Chorizo Tacos

By: Chef Zoe Muller

Serving Size: 2 tacos per person

### Ingredients:

1 block (14oz) Tofu, extra firm  
2 tbsp apple cider vinegar  
2 cloves garlic  
1 or 2 chipotle chilies canned in juice  
1 guajillo pepper, seeded  
1 ancho chile, seeded  
1 tbsp oregano  
1 tbsp thyme  
1 tbsp chili powder  
1 tbsp paprika  
1 tsp ground cloves  
1 tsp ground cumin  
Salt to taste.

### For tacos:

1 cup of the chorizo  
Olive oil, to taste  
4 Eggs  
4 Corn tortillas, if you like gluten free  
Cilantro, finely chopped, to taste  
Red onions, finely chopped, to taste  
Queso fresco, to taste

### Preparation:

1. Boil guajillo pepper and ancho pepper in a half cup of water until they are smooth. Reserve the water in which boiled
2. In a food processor or blender, place the cooked peppers, chipotle, oregano, thyme, chili powder, paprika, clove powder, cumin, vinegar, 1/4 to 1/3 cup of reserved water of boiled chiles, salt and pepper and blend until smooth.
3. Strain the mixture
4. In a bowl, crumble the tofu and add the chile mixture and incorporate well until tofu is completely soaked with chile mixture.

### To prepare tacos:

In a stick skillet, place 1 or 2 teaspoons of olive oil and brown the chorizo until golden or about 5 minutes. Add eggs and cook with chorizo until eggs are completely cooked. Garnish tacos with cilantro, onions and Queso fresco. Enjoy!

**Chef Zoe Note:** Place chorizo in a plastic bag or glass container and store in the refrigerator up to 3 days. Make sure you label and date.