



Crispy Tofu Moroccan Tacos

Prep time: 10 Cook Time: 15 Servings: 2

Combo/Fusion,Better For You,Entrees,Smart Hearty Grains,Casual Dining,Fine Dining,Catering,FSR/QSR,Plant-Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Smart Hearty Grains™ Tortilla	47086		2 Each
Fried Tofu Sticks		see related recipe	6
Yogurt Sauce (for Crispy Tofu Moroccan Tacos)		see related recipe	2 Oz.
Baby Arugula leaves			1 Oz.
Extra Harissa			0.4 Oz.
Parsley			.2 Oz.

Instructions

1. Warm your tortillas and place a bed of arugula leaves
2. Put 2 fried tofu sticks per tortilla
3. Drizzle with Yogurt-Harissa Sauce and parsley
4. Finally, add extra harissa right on top for an extra pop



Fried Tofu Sticks

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Tofu		block cut into 1x1x3inch sticks (about 8 total sticks)	1 Lbs.
Olive Oil			1 Oz.
Ras el Hanout seasoning			.5 Oz.
Kosher Salt			.1 Oz.

Instructions

1. Pan fry on all sides and season



Yogurt-Harissa Sauce

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Greek Yogurt		whole milk	8 Oz.
Harissa Pepper Sauce			2 Oz.
Lemon Juice			1/2 Oz.
Extra Virgin Olive Oil			1/2 Oz.
Honey			1/2 Oz.

Instructions

- 1. Mix together

