



no more
white bread

Tempeh Tacos

4 servings

Ingredients

2 tablespoons neutral oil (such as avocado)	2 teaspoons chili powder
2 (8-ounce) packages tempeh, crumbled into roughly 1/2-inch pieces	1 ½ teaspoons nutritional yeast
1 large yellow onion, cut into 1/2-inch pieces	1 teaspoon smoked paprika
Kosher salt and black pepper	1 teaspoon red hot sauce, plus more to taste (optional)
3 tablespoons tomato paste	Lettuce leaves, from Bibb or Boston lettuce, for taco shells
2 teaspoons ground cumin	

Directions

In a large (12-inch) skillet, heat the oil over medium-high.

Add the tempeh and onion, season with salt and pepper, and cook, undisturbed, until deep brown, about 2 minutes.

Stir and cook until browned all over, 3 to 5 minutes. Add more oil as needed if the pan looks dry.

Add the tomato paste, cumin, chili powder, nutritional yeast and smoked paprika.

Season with salt and cook, stirring constantly, until brick red and beginning to stick to the skillet, 5 to 7 minutes.

Try not to rush this step; if it begins to burn, deglaze with a bit of water and reduce the heat.

Add 1 cup water and the hot sauce, if using.

Cook, stirring and scraping up browned bits, until thickened and the mixture is sizzling, 2 to 4 minutes.

Season to taste with salt and hot sauce.

Divide the filling between the lettuce leaves, then top with chosen toppings.

Source: Adapted from NYT Cooking Section

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