

Tofu Lettuce Wraps

Yields 3-4 servings

Ingredients:

- 2 teaspoons peanut oil
- 1 (12-ounce) package firm tofu, cubed
- 1 1/2 cups frozen corn
- 3 green onions, sliced
- 1/2 teaspoon chili powder
- 1/4 cup soy sauce
- Romaine lettuce hearts
- 1 teaspoon balsamic vinegar
- 2 whole avocados, sliced, for serving
- Sriracha, for serving

Directions:

1. Separate the leaves of the romaine lettuce hearts and gently rinse under cold running water.
2. Heat the peanut oil in a nonstick skillet over medium high heat. Add the tofu, breaking it up into very small pieces with a wooden spoon. Cook, stirring constantly, until golden, about 2-3 minutes.
3. Add the corn and cook, stirring frequently, until heated through, about 2-3 minutes.
4. Stir in the green onions.
5. Stir in the chili powder and soy sauce, cooking until most of the liquid has been absorbed, about 2 minutes.
6. Remove from heat and stir in the balsamic.
7. To serve, spoon several tablespoons of the tofu mixture into the center of a lettuce leaf, taco-style. Top with a few slices of avocado and drizzle with a few drops of Sriracha, if desired.

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