

Vegan Roasted Summer Corn Tacos

Yield: 4-5 servings+

Ingredients:

- 1lb Extra Firm Tofu- Dried off
- 1 tbsp Tomato Paste
- 1 tbsp Minced Garlic
- ½ tbsp Garlic Powder
- 1 tbsp Paprika
- 1 tbsp Old Bay Seasoning
- ½ tbsp Ground Cumin
- 1 tbsp Soy Sauce
- 1/4 cup Grapeseed Oil (3 tbsp for cooking)
- Kosher salt- Pinch
- ½ tbsp Black Pepper
- 1 Lime (Juiced)

For Salsa:

- 1 tbsp Diced Jalapeno (Fresh)
- 2 tbsp Fresh Cut Cilantro
- 1 Fresh Poblano Pepper
- 2 Ears of Corn- Shucked
- Kosher Salt-To Taste
- Black Pepper-To Taste
- 1-2 Tbsp Agave Nectar/Syrup (Optional)
- 1-2 Fresh Limes-Juiced

Directions:

1. Using a paper towel, remove any excess moisture from the tofu. Crumble the tofu into a bowl.

2. In a separate bowl, combine all ingredients and one tablespoon of the grapeseed oil, pour the mixture over the tofu and mix thoroughly. Set Aside.
3. Over an open flame or using a cast-iron pan, roast the poblano and corn until the outside of the pepper and corn look burnt. Remove from the heat.
4. Using the back of your knife, scrape the burnt skin from the poblano pepper (if some is left that's alright) and deseed the pepper. Cut into a small dice and set aside.
5. Place a small bowl on a plate or inside another larger bowl, place the flat side of the corn on the small bowl and Using a sharp knife, cut the corn off of the cob.
6. Combine the salsa ingredients, taste to make sure you're happy with the seasoning and set aside to marinate. (adjust the seasoning with salt, pepper, lime juice and agave)
7. Over a medium heat, place a large pan and heat. Once hot, add the remaining grapeseed oil and then add the tofu mixture, cook until tofu gets crispy-10 minutes plus.
8. Once the tofu is crispy or as crispy as you'd like, remove from the heat and assemble the tacos. Use warm corn tortillas, then the tofu, followed by the salsa and lastly some cilantro and lime juice.
9. Take a bite and enjoy!