Soy Glazed Tofu and Veggie Taco with Sunbutter Sauce

by Spice Girls

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**List of Ingrediants**

Flatbread Ingredients: 280 g flour, 1/4 tsp baking powder, pinch of salt, 1 Tbsp honey, 2 Tbsp olive oil, 1/2 c water

Tofu Glaze: 1/4 c soy sauce, 1/4 c brown sugar, 1 tsp rice vinegar, 1/2 tsp sesame oil, 1 tsp ground ginger, 1/8 tsp garlic powder

Sunbutter Sauce: 1 c creamy sunbutter, 4 Tbsp maple syrup, 2 tsp apple cider vinegar, 3 Tbsp soy sauce, 3 tsp lime juice, 1/2 c water, 1 Tbsp fresh garlic, 1 tsp ginger ground ginger, 2 Tbsp Sriracha, salt to taste

Tofu: 1 lb tofu, 1/4 c cornstarch, 1/4-1/2 c canola or vegetable oil

Vegetables: 1/4 head medium cabbage, 1 large carrot, 4 large radishes, 1/2 bunch cilantro

Sesame seeds (as a garnish)

**Recipe Instructions**

For Flatbread: pour flour, baking powder, salt, honey and olive oil into a bowl and stir to mix. Make a well in the center and add water into the well. Bring the dough together by stirring, adding additional water as needed to make the dough not stick to the bowl. Lightly flour the counter, and put the dough on the counter. Start to knead, adding more flour as needed so the dough does not stick. After around 4-5 minutes of kneading, put the dough back to the bowl. Cover the bowl with a towel and let rest for 30 minutes. After 30 minutes, cut your dough into 6 pieces (or 2 large pieces, and 12 small pieces for iron chef), and roll them into tight balls. Heat a cast iron pan to medium low. While heating, roll out the dough with a rolling pin into a circle-like shape (like a tortilla). Place the dough in the cast iron pan and cook for til lightly browned and crispy (about 30-90 seconds). Flip and cook the other side similarly. Repeat with each ball of dough.

For Tofu Glaze: mix or whisk all ingredients together til smooth. Heat in a small saucepan over medium/low heat til thickened, stirring regularly. Set aside til ready to use.

For Sunbutter Sauce: mix or whisk all ingredients together til smooth. Set aside til ready to use.

For Tofu: Drain water from tofu. Press between paper towels to wick away some of the water. Cut into thin rectangles. Add tofu and cornstarch into a bowl and stir gently to coat. Heat a cast iron pan over medium/low heat. Add 1/4 c vegetable/canola oil. Once hot, add tofu in a single layer (cook in batches). Cook til crispy and lightly browned, flipping as necessary to cook all sides. Once cooked, drain on paper towels. Repeat til all tofu is cooked, adding extra oil if necessary. When ready to serve, toss with tofu glaze.

For Vegetables: Thinly slice cabbage. Cut carrot and radishes into matchstick-size pieces. Lightly chop cilantro.

To serve: Spread a thin layer of sunbutter sauce on a tortilla. Add soy glazed tofu, cabbage, carrots, and radishes. Garnish with cilantro, sesame seeds, and a small drizzle of peanut sauce.