



Tofu Tacos

16 ounces Wo Chong firm tofu, drained and cut into 8 slices
4 cups shredded coleslaw mix
1 small bunch radishes, thinly sliced
1/2 cup chopped cilantro
1 bunch scallions, sliced
1 1/2 tablespoons extra-virgin olive oil
2 limes, 1 zested and juiced, 1 cut into wedges
1/4 cup nonfat plain yogurt
Kosher salt and freshly ground black pepper
1 tablespoon taco seasoning
Eight 8-inch whole wheat tortillas
1/4 cup shredded mozzarella or pepper jack cheese
1/4 cup jarred salsa Verde

Directions

1. Lay the tofu slices flat on a stack of paper towels; top with more paper towels, then put a heavy skillet on top to press out the excess water, about 10 minutes.
2. Meanwhile, toss the coleslaw, radishes, cilantro, scallions, 1 tablespoon olive oil, the lime zest and half of the lime juice in a large bowl. Mix the yogurt with the remaining lime juice in a small bowl and season with salt and pepper.
3. Brush the tofu on all sides with the remaining 1/2 tablespoon oil and sprinkle with the taco seasoning. Heat a nonstick skillet over medium-high heat, then add the tofu and cook until it begins to crisp, about 5 minutes; flip and cook 2 more minutes. Cut into strips.
4. Toast the tortillas in a dry skillet, 1 minute per side, or wrap in a damp towel and microwave, 1 minute.
5. Fill with the tofu, cheese and slaw, then drizzle with the yogurt sauce and salsa. Serve with the lime wedges.