

Tofu Tortas & Tostones

with Mojo Dipping Sauce

A torta is a delicious type of Mexican sandwich made on a crunchy roll. In this gourmet, vegetarian torta dinner, we're filling ours with pickled red onion, avocado, cilantro and tofu rubbed with a signature spice blend. And to give the sandwiches a savory crunch, we're toasting them in a hot pan, using a heavy pot to flatten and evenly brown them. On the side, we're serving a Latin American favorite, tostones—or twice-fried slices of smashed green plantain—along with a garlicky dipping sauce known as mojo.



Ingredients

- 1 14-Ounce Package Extra Firm Tofu
- 2 Torta Rolls
- 2 Cloves Garlic
- 1 Green Plantain
- 1 Avocado
- 1 Red Onion
- 1 Bunch Cilantro

Knick Knacks

- 2 Tablespoons Red Wine Vinegar
- 2 Teaspoons Sriracha
- ¼ Cup Mayonnaise
- 1 Tablespoon Torta Spice Blend
(Ground Cumin, Ancho Chile Powder, Smoked Sweet Paprika & Ground Cayenne Pepper)

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 35 to 45 min

1



Prepare the ingredients:

Wash and dry the fresh produce. Peel and thinly slice the onion. Drain the tofu and pat dry with paper towels; halve horizontally, then cut crosswise into 4 pieces. Peel and mince the garlic; smash with the side of your knife until it resembles a paste (or use a zester). Peel the plantain; cut into 1½-inch-thick rounds. Halve the rolls. Pit, peel and thinly slice the avocado; place in a bowl with a **splash of the vinegar**. Pick the cilantro off the stems; discard the stems.

2



Pickle the onion:

Place the **onion** in a heatproof bowl. In a small pot, combine ½ **cup of water** and the **remaining vinegar**; season with salt and pepper. Heat to boiling on high. Once boiling, carefully pour into the bowl of onion. Set aside to pickle, stirring occasionally, for at least 10 minutes.

3



Cook the tofu:

While the onion pickles, season the **tofu** with salt, pepper and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be. In a large pan (nonstick, if you have one), heat 2 teaspoons of oil on medium until hot. Add the seasoned tofu and cook 3 to 4 minutes per side, or until browned. Transfer to a paper towel-lined plate. Wipe out the pan.

4



Make the dipping sauce & sriracha mayo:

While the tofu cooks, in a small bowl, combine **half the garlic paste** and **2 tablespoons of olive oil**; season with salt and pepper to taste. Set aside. In a separate small bowl, combine the **mayonnaise**, **remaining garlic paste** and **as much of the sriracha as you'd like**, depending on how spicy you'd like the mayo to be; season with salt and pepper to taste.

5



Make the tostones:

In the pan used to cook the tofu, heat a thin layer of oil on medium-high until hot. Add the **plantain** in a single, even layer; season with salt and pepper. Cook 3 to 4 minutes per side, or until golden brown. Turn off the heat. Transfer the cooked plantain to a clean, dry work surface (reserving the oil in the pan). Carefully smash each piece with the flat side of your knife (or the bottom of a small pot or pan). Return the **smashed plantain** to the pan and cook on medium-high 2 to 3 minutes per side, or until browned and crispy. Transfer to a paper towel-lined plate and immediately season with salt. Carefully discard any excess oil and wipe out the pan.

6



Make the tortas & plate your dish:

Place the **rolls** on a clean, dry work surface. Spread some of the **sriracha mayo** onto each roll half. Divide the **cooked tofu**, **avocado**, **cilantro** and as much of the **pickled onion** as you'd like (draining before adding) between the roll bottoms; season with salt and pepper. Top with the roll tops. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **tortas**; place a heavy pot on top. Toast, occasionally pressing down on the pot, 3 to 5 minutes per side, or until lightly browned. Transfer to a cutting board. Cut each toasted torta in half; divide between 2 plates. Serve with the **tostones** and **dipping sauce**. Enjoy!