

Pulled 'Tofoo' BBQ Tacos – Serves 10



Recipe provided by

**Rupert Lynch, Executive Chef & Client Relationship Manager
at allmanhall**

Ingredients

- 300g Naked 'Tofoo', sliced
- 100g red onion
- 4 tsp chipotle paste
- 10 corn tacos
- 100g lettuce
- cholula hot sauce
- ½ tsp smoked paprika
- 50g vegan mayonnaise
- Lime zest to garnish

For the Salsa:

120g sweetcorn
10g red chilli, deseeded and diced
3 sprigs coriander, chopped
1 lime, zested
150g tomatoes, deseeded and diced
20g red onion, finely diced
15g spring onion, sliced
Juice of 1 lime

Method

- Finely dice the red onion, place into a non-metallic bowl & pickle in 3 tbsp of white wine vinegar, 6 tbsp water & 1 tbsp caster sugar for 20 mins.
- Pan fry the Tofoo in rapeseed oil for a few minutes on either side, until it turns a golden colour, brushing with the chipotle as it cooks.
- To make the Salsa, char the corn in a dry pan, combine all the salsa ingredients and add some lime juice (reserving a little to squeeze over the finished Taco before eating).
- Over a medium heat, warm the taco in a dry pan for a few minutes.
- Mix a tbsp of the hot sauce with the vegan mayonnaise and smoked paprika to make the spiced & smoky mayo.
- To assemble the taco, place the lettuce & Tofoo on the taco, followed by the pickled red onion, the charred corn salsa, lime juice, hot sauce and lime zest & top with the mayo. Wrap, eat and enjoy!