

Tofu Fajitas

We love the charred peppers and onions that make fajitas magic. We're pairing them with spiced tofu and a citrus crema for a speed dinner that's packed with much more flavor.

20 Minutes to the Table

20 Minutes Hands On

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Large Skillet
Mixing Bowl

FROM YOUR PANTRY

Olive Oil
Salt & Pepper
Butter (3 Tbsp)

6 MEEZ CONTAINERS

Tortillas
Yellow & Red Peppers
and Onions
Tofu
Mexican Seasoning
Tomato & Green
Onions
Citrusy Crema

Good To Know

If you ordered the **Carb Conscious version** we sent you romaine lettuce instead of the tortillas, lowering the **carbs per serving to 40g**. Skip step 1 and chop the romaine into bite size pieces to create a salad base. Serve with the tofu and peppers on top and finally Citrusy Crema as dressing for the fajita salad.

Health snapshot per serving- 740 Calories, 37g Protein, 68g Carbs, 38g Fat, and 19 Freestyle Points

Lightened-up health snapshot per serving- 570 Calories, 35g Protein, 53g Carbs, 27g Fat, 12 Freestyle Points, by using half the butter, half the citrusy crema, and 2 out of the 3 tortillas for each serving.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Baked Yellow Tofu, Flour Tortillas, Bell Peppers, Red Onion, Yellow Onion, Tomato, Yogurt, Cream, Green Onion, Orange, Lime, Honey, Cilantro, Lemon, Garlic, Cumin, Paprika, Coriander, Brown Sugar, Chili Powder, Onion Powder, Salt.

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1. Warm the Tortillas

Heat the **Tortillas** in a large skillet over medium heat in a single layer. Work in batches as necessary and heat until just warmed through, about 1 minute on both sides. Remove and set aside until step 4.

2. Sear the Peppers and Onions

Heat 1 Tbsp olive oil in the now-empty skillet over medium-high heat. Add the **Yellow & Red Peppers and Onions** and cook, stirring occasionally, until they start to char, about 5 to 6 minutes. Remove from the skillet and set aside until step 4. Wipe out the skillet.

3. Cook the Tofu

Heat 1 Tbsp olive oil in the now-empty skillet over medium-high heat. Add the **Tofu** and cook until it starts to brown on one side, about 1 to 2 minutes before flipping and cooking for another 1 to 2 minutes. Place the cooked tofu on a paper-towel-lined plate.

Return the now-empty skillet to the stove over medium-low heat and add 3 Tbsp of butter. When the butter is melted, add the **Mexican Seasoning** and stir until coated in butter and the combination achieves a loose paste-like consistency. Turn off the heat and return the cooked tofu to the skillet. Stir until the tofu is well coated.

4. Put It All Together

Combine the **Tomatoes & Green Onions** with the **Citrusy Crema** in a mixing bowl.

Spread the tofu evenly across all the tortillas, placing it right in the middle. Then top with the peppers & onions, and contents of the mixing bowl. Enjoy!

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston Illinois