

Recipe from FormerChef.com

Tofu Tacos (a la Kogi BBQ)

Inspired by eating these tacos and by the menu on their [website](#)

Small corn tortillas (about a dozen)

8 oz firm tofu, diced small

1 Tbsp canola oil

For the tofu marinade:

3 Tbsp soy sauce*

1/2 tsp chili garlic paste

1 tsp fish sauce*

1 tsp minced ginger

2 tsp lime juice

1 clove garlic, thinly sliced

Dice the tofu into 1/2 inch squares. Combine all the ingredients for the marinade and toss with the tofu. Allow to the tofu to marinate for about 1/2 an hour and stir occasionally to distribute the marinade.

Heat a large wok and add the 1 Tbsp oil. Using a slotted spoon, remove the tofu from the marinade and quickly stir-fry in the wok.

Chili-Soy Vinaigrette

1/2 tsp chili garlic paste

2 Tbsp soy sauce

2 Tbsp rice wine vinegar

3 Tbsp canola (or other neutral) oil

Dress the lettuce/cabbage mix with some of the the Chili-Soy vinaigrette, to taste. Slice the onions and combine with chopped cilantro.

Garnish:

1 cup iceberg lettuce and/or green cabbage, dressed with Chili-Soy Vinaigrette

1/4 cup salsa verde*

3 each green onions, thinly sliced

1 oz cilantro

1 lime, cut into wedges

Serve on warmed corn tortillas with dressed lettuce/cabbage, salsa verde, green onions, cilantro and a squeeze of lime.

***Recipe Notes:**

Soy sauce is not technically gluten-free, so use a GF version if needed.

Fish sauce is not vegan but I made a teeny-tiny exception here for the sake of flavor. Leave out if you must.

Salsa verde; I bought this but if you want to make your own, it's typically made with roasted

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tomatillos, green chilies and cilantro.

The Chili-Soy Vinaigrette recipe makes more than you will need for this recipe but will keep in the fridge for a few weeks just fine.