



Breakfast Tacos (vegan)

Ingredients

3 cups	potato, peeled and diced
1 Tbsp.	McKay's Chicken Style Seasoning
1 medium	onion, diced fine
1 package	extra-firm water-packed tofu
1 Tbsp.	McKay's Chicken Seasoning
1 tsp.	turmeric
1 tsp.	onion powder
1 tsp.	salt
½ tsp.	red pepper flakes (optional)
½ package	vegetarian bacon or sausage (optional)
16	soft corn or flour tortillas (your preference)

Dressing:

½ cup	lemon juice
¼ tsp.	garlic salt
¼ tsp.	seasoned salt
1 tsp.	salt
1 tsp.	sugar
¼ cup	unsweetened almond milk
2 medium	avocados
½ cup	jalapeno nacho slice



Directions

Add diced potatoes and McKay's to 2 cups of water in a saucepan and boil until tender, about 5-10 minutes.

Drain and rinse tofu, then, using paper towels, squeeze out the water.

Spray a skillet with non-stick cooking spray. Add onion and sauté over medium high heat until clear. Crumble tofu to resemble scramble eggs while adding to onion. Add seasonings and sauté until moisture is evaporated. Do not over stir. Add potatoes.

Spray a skillet with non-stick cooking spray. Add bacon strips and sauté until lightly browned. Cut each strip down the middle, then cut crosswise into small pieces. Add to tofu mixture.

Heat tortillas in a hot skillet briefly until softened. Add 1/3 cup filling and fold over.

Yield: 16 tacos