



Spicy Sofritas Buddha Bowl

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Serves 4

Ingredients:

Sauce:

- 1 poblano pepper
- 3 chipotles in adobo sauce, plus additional 2 tbsp sauce
- 3 garlic cloves
- 2 tbsp tomato paste
- 2 limes, juiced
- 2 tbsp olive oil
- 1 tbsp agave
- 1 tbsp cumin powder
- 2 tsp oregano

Sofritas:

- 1 tbsp canola oil
- 2- 12 ounce packages extra-firm tofu, drained
- 2 cups cooked brown rice
- 1 can black beans, drained and rinsed
- 1 cup corn
- 2 cup mixed greens, chopped
- Toppings: avocado, salsa, cilantro, cheese*, etc.

Directions:

1. Roast your poblano pepper over an open flame or broil until skin blackens. Remove skin, slice off stem, and remove seeds. Rough chop and add to blender. Add remaining sauce ingredients to the blender along with $\frac{1}{4}$ cup water. Puree until smooth.
2. Pat tofu dry with paper towels. In a large pan, heat canola oil over medium high heat. Add in tofu and crumble using a wooden spoon. Cook about 8-10 minutes, then remove tofu from pan and set aside. In the same pan, add sofrita sauce. Cook over medium heat for 4 minutes, stirring constantly. Add tofu back to pan and cover stir to coat with sauce. Add in $\frac{1}{2}$ cup water and let cook about 5 more minutes. Remove from heat.
3. Assemble bowls with rice, beans, corn, greens, sofritas, and toppings. Enjoy!

*To make this dish vegan and dairy-free, use non-dairy cheese.