

Way-Awesome Waffle Taco

DEVELOPED BY: Tara McLean at Northern Michigan University

Servings: 12

Serving Size: 1 Taco

Ingredients	Quantity	Measure
Vegan Waffles	12	Each
JUST Egg	12	oz
Yellow onion, diced	1/2	onion
Green bell pepper, diced	1	pepper
Salt		to taste
Pepper		to taste
Avocado, diced	1	avocado
Tomato, diced	1	tomato
Red onion, diced	1/4	onion
Lemon, juiced	1/2	lemon
Tofurky Ground Chorizo	12	ounce
Cheddar Moocho Cheese	1/2	cup

Preparation

1. Steam waffle for 30 seconds. Fold waffles on the edge of the hotel pan to form the taco. Let cool. Bake at 375 degrees for 5 minutes. Set aside.
2. Sautee yellow onion and green pepper until caramelized, add in JUST Egg and scramble. Add Cheddar Moocho Cheese. Season with salt and pepper to taste. Set aside.
3. Brown the Tofurky Ground Chorizo in a pan. Set aside.
4. Combine avocado, tomatoes, red onion, and lemon juice and season to taste with salt. Set aside.
5. To assemble: layer the chorizo, JUST Egg, and more chorizo in the waffle and top with the chunky guacamole.

