

Hoover's Breakfast Greens and Tofu

Ingredients

- 1 lb. firm tofu
- Oil, for cooking
- 1 tsp. cumin seeds
- 1 tsp. garlic powder
- ½ tsp smoked paprika
- 1 tbsp. soy sauce
- 1 large onion, cut into half-moons
- 4 cloves garlic, diced
- 1 jalapeño, seeded and chopped
- 1 large bunch of swiss chard (or other hearty green such as collard greens or kale), cut into thin ribbons
- Salt and pepper, to taste
- Tortillas, for serving

Steps

1. Chop the tofu into cubes. You can press it first to release the extra water- I don't bother normally and it turns out fine. Heat a couple tablespoons of oil in a large skillet. Once hot, add the tofu and cook. Flip around occasionally until it is somewhat browned.

2. Move the tofu to the side, and add the cumin seeds. Once the seeds begin popping, add the garlic powder, smoked paprika, soy sauce, and onion. Toss everything around, and sauté for around 5 minutes, until the onions soften. Add the garlic and jalapeño, and sauté for another minute or two until fragrant.

3. Add the greens to the skillet. Cover with a lid for a few minutes to soften the greens more quickly. Remove the lid, stir, and cook until the greens are vibrant and tender. Season with salt and pepper to taste, turn off the heat, and serve with warmed tortillas and hot sauce.

