

BARTLEBY'S AT HOME

Tacos
Diablo

SERVES: 2 DEVILS



things

INGREDIENTS: CHIMICHURRI

- cilantro, one small bunch, chopped
- parsley, half of one small bunch, chopped
- 2 garlic cloves, peeled and smashed
- 1 jalapeño, sliced
- 2 TB lime juice, freshly squeezed (~1 lime)
- 1 TB red wine vinegar or sherry vinegar
- 1 tsp dried oregano
- 1/2 tsp kosher salt
- 1/4 C olive oil

INGREDIENTS: ASSEMBLY

- 2 Bartleby's Spicy Crispy Seitan Cutlets
- thinly sliced green cabbage
- diced tomatoes
- tortillas of choice, warmed
- lime wedges, for serving
- hot sauce, for serving

notes

TOTAL TIME: 35 MIN

- Prep: 10 min
- Cook: 25 min

SERVING NOTES:

We used 6-inch, locally made blue corn tortillas for serving. Each tortilla held 2-3 strips of seitan plus taco fixings.

make

DIRECTIONS

- Preheat oven to 350°. Gather and prep all your ingredients!
- Place seitan on an ungreased baking sheet on the center rack of your oven. Bake cutlets 15-20 minutes, flipping about halfway through. They should be heated through to the center, and the hand-battered coating should start to sizzle and crisp up.
- While the cutlets are in the oven, make the chimichurri sauce. Place cilantro, parsley, garlic, jalapeno, lime juice, vinegar, oregano, and salt in a food processor and pulse 10-20 times until everything is evenly chopped.
- Scoop the blitzed bits into a small bowl or jar, and pour olive oil over top. Stir gently, taste, and adjust salt to your liking.
- When the cutlets are out of the oven, but cool enough to handle, slice each one into long strips. You can get 8-9 slices per cutlet.
- To build a wicked great taco, start with a warm tortilla. Add a bit of cabbage and some tomato. Stack up 2-3 strips of seitan, and drizzle with a couple teaspoons of chimichurri sauce. Finish with a squeeze of lime, additional hot sauce, and stuff yer face.