

Huevoless Rancheros

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When people go vegetarian or vegan, they're bound to discover tofu. My first attempts at cooking with tofu were not exactly successful. It always came out bland and squishy or kind of rubbery. Needless to say, I wasn't a very big fan. But, I kept experimenting and my persistence paid off. This is one of my favorite tofu dishes. When I make this, I usually serve it for dinner, but it's a nice treat for Sunday morning breakfast, too!



Equipment:

- blender
- 2 glass pie pans
- large skillet

Ingredients:

Omelet:

- 1 package (14 oz.) water packed, organic firm tofu
- 1 cup soymilk
- 1/4 tsp salt
- 2 green onions, finely chopped