

# COWBOY CHEF'S TABLE

CHEF LORENZ QUIAMBAO, EXECUTIVE CHEF OF THE GUCKENHEIMER

---

## Chipotle Soy Tempeh Tacos

---

### Ingredients

#### Taco Meat

1 lb 5 oz	tvp (textured vegetable protein)	1 tbsp	smoked paprika
3 lbs 5 oz	tempeh, broken up into small crumbles	3/4 tbsp	coriander
5 lbs	cremini mushrooms, processed in food processor	1.5 tbsp	cornstarch
1/3 c	garlic cloves, chopped	1.5 tbsp	kosher salt
3/4 c	onions, small dice	3/4 tbsp	black pepper
2/4	cilantro bunches, chopped	1 qt	boiling water
2	cans chipotles en Adobo puree	3/4 cup	blended oil
4 tbsps	ground cumin		

### Method

1. Add Boiling Water to TVP. Soak well for 10 minutes to hydrate
2. In a Tilt Skillet on High Heat, add the oil, mushrooms, garlic, onions, and tempeh. Sautee for 10 minutes until onions are translucent
3. Drain TVP, reserving 1 pt of the water and add the TVP to the tilt skillet.
4. Add in the chipotles and and spices and cook for 10-15 minutes until liquid has thickened and the internal temperature is at 165F.

### Ingredients

#### Quick Escabeche Vegetables

1 qt	carrots peeled, thinly sliced	1/2 c	sugar
1 qt	cauliflower, small crumbles	1 qt	rice wine vinegar
1 qt	radishes sliced thin	1 qt	apple cider vinegar
1/2 qt	jalapenos sliced thin	1 tbsp	black peppercorns, whole
1.5 c	garlic cloves halved	1 tbsp	kosher salt
7 ea	bay Leaves	1/5 qt	water

### Method

1. Place vegetables in a container with a lid.
2. Boil water, sugar, salt, peppercorns, bay leaf and vinegars until salt and sugar are dissolved.
3. Pour over vegetables and allow to sit at room temperature for at least 1 hour if using immediately or place in cooler overnight.

(Allergens: SOY, WHEAT)