

Ingredients:

1 pound	firm water-packed tofu, rinsed and drained
1 package	Mori-Nu firm or extra firm tofu
¼ cup	nutritional yeast flakes
1½ tablespoons	McKay's Chicken Style Seasoning
2 teaspoons	McKay's Beef Style Seasoning
1 teaspoon	VegeSal
¼ teaspoon	garlic powder
3 cups	cooked, cubed potatoes
	tortillas



Directions:

Step 1

Rinse and drain the water-packed tofu. Crumble both kinds of tofu into a mixing bowl, and add seasonings. Stir until combined. Add potato and mix.

Step 2

Spray electric fry pan with nonstick cooking spray. Heat to medium-high.

Step 3

Cook tofu potato mixture for approximately 15-20 minutes.

Step 4

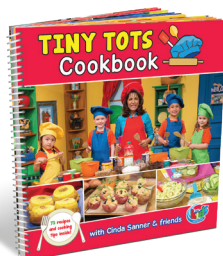
Place two spoonfuls of filling in tortilla.* Add desired toppings. Roll into a burrito. Be careful not to overfill.

**Tortillas will be easier to work with if they are slightly warm. Place in microwave for 10-15 seconds.*

Items Needed:



Watch this recipe video at **3ABNPlus.tv** in the Tiny Tots Kitchen playlist.



We hope you have enjoyed this FREE SAMPLE recipe, taken from the Tiny Tots Cookbook.

The *Tiny Tots Cookbook*, by Cinda Sanner and friends is based on the Tiny Tots Cooking program. Packed with over 70 kid-friendly recipes for breakfast, sandwiches, entrees, and desserts, your kids will have hours of fun in the kitchen making these delicious and healthy meals that taste really good!

To order, use code **BCTT** and visit 3abnstore.com or call 618-627-4651.