

CILANTRO-LIME SOY CURLS

- 1 ½ cups [Soy Curls](#)
 - 2 teaspoons Chicken-Style Seasoning
 - 1 recipe Cilantro Lime Dressing (below)
 - Smoky Chipotle seasoning to taste (I used Mrs. Dash)
1. Place Soy Curls in a bowl and cover with boiling water. Set aside for 10 minutes.
 2. Drain excess water and squeeze water from soy curls.
 3. Sauté soy curls in a little oil with Chicken-style seasoning until browned.
 4. Add ¼ cup Cilantro Lime Dressing and sprinkle Chipotle seasoning to taste. Continue to cook for 2 minutes.

Cilantro Lime Dressing (from thissavoryvegan.com):

- 1 bunch cilantro roughly chopped.
 - 1 lime juiced.
 - 1/2 avocado.
 - 1 garlic clove.
 - 1/4 cup oil olive or sunflower.
 - 1/4 tsp cumin.
 - salt to taste.
 - red pepper flakes optional.
 - water if needed
1. Combine the cilantro bunch, lime juice, avocado, garlic, oil and cumin to a blender or food processor. Pulse 3-4 times (or until ingredients are combined).
 2. Add salt and red pepper flakes to taste. If you want a thinner consistency, add water as needed.
 3. Enjoy!

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