Ingredients

* 3 TBS olive oil
* 2 onions, diced
* 4 sweet potatoes, diced
* 2 lbs mushrooms, diced
* 3 lbs extra-firm tofu, diced
* 6 cloves garlic, minced
* 5 limes, zested and juiced
* salt and pepper
* ½ cup BBQ sauce
* 4 heads romaine lettuce

Procedure

1. In a very large non-stick frying pan, heat olive oil on medium.
2. Add diced onions to pan and cook for 5 minutes, then the sweet potatoes, mushrooms, and bell peppers and cook another 10 minutes, and finally the tofu, garlic, lime zest, and lime juice for 5 more (about 20 minutes total).
3. Taste and season the vegetables with salt and pepper.
4. Cut the lettuce into bite size pieces. To assemble a wrap, top a piece of lettuce with the vegetables and a spoonful of sauce,