



# Malaysian Satay Tofu Tacos

with Sweet Chilli Mayo & Slaw

Grab your Meal Kit  
with this symbol



Cucumber



Lemon



Mint



Long Red Chilli  
(Optional)



Malaysian Tofu



Dark Roasted  
Peanut Butter



Sweet Chilli  
Sauce



Mayonnaise



Slaw Mix



Mini Flour  
Tortillas



Crispy Shallots



Hands-on: **15-25** mins



Ready in: **20-30** mins



Spicy (optional  
long red chilli)

It's genius, really. When you combine the much loved peanut butter satay flavour with chunks of tofu, then wrap them up in a Mexican-style dish, you've got flavour, texture and colour galore!

## Pantry items

Olive Oil, Brown Sugar, Soy Sauce



## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

### You will need

Large frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cucumber	1	2
lemon	½	1
mint	1 bunch	1 bunch
long red chilli (optional)	½	1
Malaysian tofu	1 packet	2 packets
dark roasted peanut butter	1 tub (40g)	2 tubs (80g)
hot water*	¼ cup	½ cup
brown sugar*	2 tsp	1 tbs
soy sauce*	2 tsp	1 tbs
sweet chilli sauce	1 packet (25g)	1 packet (50g)
mayonnaise	1 packet (40g)	1 packet (100g)
slaw mix	1 bag (200g)	1 bag (400g)
mini flour tortillas	6	12
crispy shallots	1 packet	2 packets

\*Pantry items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	3668kJ (876Cal)	779kJ (186Cal)
Protein (g)	31.3g	6.6g
Fat, total (g)	51.7g	11g
- saturated (g)	7.5g	1.6g
Carbohydrate (g)	68.7g	14.6g
- sugars (g)	22.2g	4.7g
Sodium (mg)	1243mg	264mg

### Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### 1. Get prepped

Slice the **cucumber** into long thin batons. Zest the **lemon** to get a **generous pinch** and cut into wedges. Pick and roughly chop the **mint**. Thinly slice the **long red chilli** (see ingredients list), if using. Cut the **Malaysian tofu** into 2cm chunks.



### 2. Cook the tofu

In a small bowl, add the **dark roasted peanut butter**, **hot water**, a **generous squeeze** of **lemon juice**, **brown sugar** and **soy sauce**. Whisk well to combine. In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **tofu** and cook, tossing, until browned and warmed through, **3-4 minutes**. Add the **peanut sauce** and simmer until slightly thickened, **1 minute**.



### 3. Make the sweet chilli mayo

In a small bowl, combine the **sweet chilli sauce**, **lemon zest** and **mayonnaise**.



### 4. Make the slaw

In a medium bowl, add the **slaw mix**, **1/2** the **mint**, a **generous squeeze** of **lemon juice** and a **drizzle** of **olive oil**. Season with a **pinch** of **salt** and **pepper** and toss to coat.



### 5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or microwave for **10 second bursts**, or until warmed through.



### 6. Serve up

Bring everything to the table to serve. Build your tacos by spreading sweet chilli mayo over the tortillas and topping with some slaw, cucumber and Malaysian satay tofu. Garnish with the remaining mint, **crispy shallots** and chilli (if using).

**Enjoy!**