



MEXICAN-STYLE TOFU & CHARRED CORN TACOS

with Smokey Aioli Slaw



Cook with firm tofu



Corn



Tomato



Coriander



Lime



Firm Tofu



Mexican Fiesta
Spice Blend



Mini Flour
Tortillas



Shredded Cabbage
Mix



Smokey Aioli

Hands-on: **20** mins
Ready in: **25** mins

Spicy (Mexican
Fiesta spice blend)

Get ready to spice up your tofu tonight, cos we reckon that's the key to a tasty taco. Well, that and little kernels of juicy charred corn, fresh tomato and a smokey aioli slaw. This dish will get everyone on the tofu taco train!

Pantry Staples: Olive Oil

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **medium frying pan**



1 PREP THE VEGGIES

Slice the kernels off the **corn** cob. Roughly chop the **tomato**. Roughly chop the **coriander**. Slice the **lime** (see **ingredients list**) into wedges. Cut the **firm tofu** (see **ingredients list**) into thin strips (6 per person).



2 CHAR THE CORN

Heat a medium frying pan over a high heat. Add the **corn** kernels and cook, tossing occasionally, until golden and lightly charred, **5-6 minutes**. **TIP:** Cover the pan with a lid or foil if the kernels are "popping" out. Transfer the charred **corn** to a small bowl and add the **tomato** and **coriander**. Season with **salt** and **pepper** and toss to combine.



3 COAT THE TOFU

SPICY! The spice blend is hot, use less if you're sensitive to heat. In a medium bowl, gently toss together the **Mexican Fiesta spice blend**, **tofu** strips and a **drizzle of olive oil**. **TIP:** Be gentle when tossing so the **tofu** doesn't break up!



4 FRY THE TOFU

Return the frying pan to a medium-high heat with a **drizzle of olive oil**. Add the **spiced tofu** and cook until browned all over, **2 minutes** each side.



5 HEAT THE TORTILLAS

Heat the **mini flour tortillas** in a sandwich press, or on a plate in the microwave for **10 seconds bursts**, until warm. In a second medium bowl, toss together the **shredded cabbage mix**, **smokey aioli** and a **squeeze of lime juice**.



6 SERVE UP

Bring everything to the table to serve. Fill each tortilla with some dressed cabbage, tofu and charred corn salsa. Serve any remaining lime wedges on the side.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

| | 2P | 4P |
|----------------------------|-----------------|-----------------|
| olive oil* | refer to method | refer to method |
| corn | 1 | 2 |
| tomato | 2 | 4 |
| coriander | 1 bag | 1 bag |
| lime | ½ | 1 |
| firm tofu | ½ block | 1 block |
| Mexican Fiesta spice blend | 1 sachet | 2 sachets |
| mini flour tortillas | 6 | 12 |
| shredded cabbage mix | 1 bag (150g) | 1 bag (300g) |
| smokey aioli | 1 tub (50g) | 1 tub (100g) |

*Pantry Items

| NUTRITION | PER SERVING | PER 100G |
|------------------|-----------------|----------------|
| Energy (kJ) | 2850kJ (682Cal) | 462kJ (110Cal) |
| Protein (g) | 28.6g | 4.6g |
| Fat, total (g) | 34.5g | 5.6g |
| - saturated (g) | 4.5g | 0.7g |
| Carbohydrate (g) | 58.0g | 9.4g |
| - sugars (g) | 10.0g | 1.6g |
| Sodium (g) | 1070mg | 173mg |

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

→ JOIN OUR PHOTO CONTEST!

   #HelloFreshAU

We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

Hello@HelloFresh.com.au

2019 | WK42

