



PEANUT & KAFFIR LIME TOFU SALAD

with Coconut Dressing



Add kaffir lime leaves to a coconut dressing



Garlic



Kaffir Lime Leaves



Coconut Milk



Peanut Butter



Carrot



Cucumber



Long Red Chilli (Optional)



Lime



Malaysian Tofu



Shredded Cabbage Mix



Hands-on: **20-30** mins

Ready in: **25-35** mins



Spicy (optional long red chilli)

This heavenly tofu salad with coconut dressing will allow you to recreate an idyllic, balmy evening in the heart of Southeast Asia. We've used aromatic kaffir lime leaves to conjure up a perfectly fragrant dish – you'll be transported from your kitchen to the tropics with their zesty flavour and fresh aroma.

Pantry Staples: Olive Oil, Soy Sauce, Brown Sugar

BEFORE YOU START

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



1 MAKE THE COCONUT DRESSING

Finely chop the **garlic** (or use a garlic press). Remove the centre veins, then very thinly slice the **kaffir lime leaves**.

TIP: Kaffir lime leaves have a fibrous texture, so you want to cut them very thinly!

Heat a **drizzle** of **olive oil** in a medium saucepan over a medium-high heat. Add the **garlic** and **kaffir lime leaves** and cook until fragrant, **1 minute**. Add the **coconut milk**, **peanut butter**, **soy sauce** and **brown sugar**. Bring to the boil, stirring to combine. Reduce the heat to medium and simmer, stirring often, until thickened, **3-4 minutes**. Set aside to cool slightly.



2 GET PREPPED

While the dressing is simmering, grate the **carrot** (unpeeled). Roughly chop the **cucumber**. Thinly slice the **long red chilli** (if using). Slice the **lime** into wedges. Cut the **Malaysian tofu** into 1cm pieces.



3 START THE SALAD

To a large bowl, add the **carrot**, **cucumber** and **shredded cabbage mix**.



4 COOK THE TOFU

In a medium frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **tofu** and cook, tossing, until browned and warmed through, **4 minutes**.



5 BRING IT ALL TOGETHER

Drizzle the **coconut dressing** over the salad, season with **salt** and **pepper** and add a **good squeeze** of **lime juice**. Toss to coat.



6 SERVE UP

Divide the salad between bowls. Top with the tofu and serve with the remaining lime wedges. Garnish with the chilli (if using).

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
kaffir lime leaves	2 leaves	4 leaves
coconut milk	1 box (200ml)	1 tin (400ml)
peanut butter	1 tub (40g)	2 tubs (80g)
soy sauce*	2 tsp	1 tbs
brown sugar*	2 tsp	1 tbs
carrot	1	2
cucumber	1	2
long red chilli (optional)	1	2
lime	1	2
Malaysian tofu	1 packet	2 packets
shredded cabbage mix	1 bag (150g)	1 bag (300g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2310kJ (552Cal)	489kJ (117Cal)
Protein (g)	26.4g	5.6g
Fat, total (g)	36.9g	7.8g
- saturated (g)	14.9g	3.2g
Carbohydrate (g)	24.5g	5.2g
- sugars (g)	18.7g	4.0g
Sodium (g)	754mg	160mg

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

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

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2020 | WK02

