



# Sesame-Sweet Chilli Tofu Tacos

with Japanese-Style Slaw, Coriander & Peanuts

CLIMATE SUPERSTAR

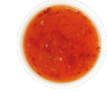
Grab your Meal Kit with this symbol



Firm Tofu



Cornflour



Sweet Chilli Sauce



Ginger Paste



Sesame Seeds



Japanese Dressing



Plant-Based Mayonnaise



Carrot



Baby Spinach Leaves



Shredded Cabbage Mix



Mini Flour Tortillas



Coriander



Roasted Peanuts



Beef Strips

Prep in: 20-30 mins  
Ready in: 25-35 mins



Plant Based\*

\*Custom Recipe is not Plant-Based

Make these moreish tofu tacos in four simple steps. With hints of zingy ginger and umami-rich soy in the sesame and sweet chilli glaze, even tofu skeptics will be lured in with this one.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Soy Sauce, Rice Wine Vinegar

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
firm tofu	½ packet	1 packet
cornflour	1 medium packet	2 medium packets
sweet chilli sauce	1 medium packet	2 medium packets
ginger paste	1 medium packet	1 large packet
<b>soy sauce*</b>	2 tbs	¼ cup
sesame seeds	1 medium packet	1 large packet
<b>rice wine vinegar*</b>	1 tsp	2 tsp
Japanese dressing	1 packet	2 packets
plant-based mayonnaise	1 packet	2 packets
carrot	1	2
baby spinach leaves	1 small bag	1 medium bag
shredded cabbage mix	1 medium bag	1 large bag
mini flour tortillas	6	12
coriander	1 bag	1 bag
roasted peanuts	1 medium packet	1 large packet
beef strips**	1 small packet	1 medium packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3882kJ (928Cal)	693kJ (166Cal)
Protein (g)	43.5g	7.8g
Fat, total (g)	45.2g	8.1g
- saturated (g)	5.8g	1g
Carbohydrate (g)	78.5g	14g
- sugars (g)	24.5g	4.4g
Sodium (mg)	1745mg	311mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3915kJ (936Cal)	767kJ (183Cal)
Protein (g)	45.6g	8.9g
Fat, total (g)	48.8g	9.6g
- saturated (g)	8.2g	1.6g
Carbohydrate (g)	74.5g	14.6g
- sugars (g)	24.5g	4.8g
Sodium (mg)	1813mg	355mg

The quantities provided above are averages only.

## 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.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped

- Pat **firm tofu** (see ingredients) dry, then cut into 1cm pieces.
- In a medium bowl, combine **cornflour** and a generous pinch of **salt** and **pepper**. Add **tofu**, tossing to coat.
- In a small bowl, combine **sweet chilli sauce**, **ginger paste**, the **soy sauce**, **sesame seeds** and the **rice wine vinegar**.
- In a large bowl, combine **Japanese dressing**, **plant-based mayonnaise**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Set aside.

**Custom Recipe:** If you've swapped to beef strips, combine beef strips with the cornflour as above, tossing beef to coat.



## Toss the slaw & heat the tortillas

- While the tofu is cooking, grate **carrot**. Roughly chop **baby spinach leaves**.
- To the bowl with the dressing, add **carrot**, **spinach** and **shredded cabbage mix**. Toss to combine. Season to taste.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



## Cook the tofu

- In a large frying pan, heat a generous drizzle of **olive oil** over medium-high heat.
- When oil is hot, shake excess flour off tofu, then cook **tofu**, turning occasionally, until golden, **5-8 minutes**.
- Remove from heat. Stir in **sweet chilli mixture**, gently tossing **tofu** to coat.

**TIP:** If your pan is getting crowded, cook tofu in batches for the best results!

**Custom Recipe:** In a large frying pan, heat a drizzle of olive oil over high heat. When oil is hot, cook beef strips, tossing, in batches (this helps the beef stay tender) until browned and cooked through, 1-2 minutes. Remove from heat, return all beef to pan and stir in the sweet chilli mixture, tossing beef to coat. Transfer to a plate.



## Serve up

- Fill each tortilla with a helping of Japanese-style slaw and sesame-sweet chilli tofu.
- Tear over **coriander**. Sprinkle with **roasted peanuts** to serve. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)