



KOREAN-STYLE TOFU TACOS

spicy Sriracha slaw, candied peanuts, cilantro

COOK TIME
30 MIN

SERVINGS
2

CALORIES PER SERVING
1020

MENU
VEGAN

In this meal, Korean-inspired flavors dress up tofu for an unexpected twist on taco night. Gochujang-style sauce is mixed with crumbled tofu and fried for a filling so flavorful, the soy-based alternative may even go unnoticed by non-vegans! A cabbage and scallion slaw is tossed with Sriracha-ginger mayo and piled along with the tofu filling into warm flour tortillas. Cilantro adds a pop of freshness that's essential to any taco, while candied peanuts add a crunchy sweet garnish to surprise your taste buds (in the best possible way).



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

INGREDIENTS (9 ITEMS)

- 4¼ oz **Cabbage**
- 1 whole **Scallion**
- 1½ oz **Roasted peanuts** P
- 8 oz **Tofu** S
- ¼ oz **Cilantro**
- 2¼ oz **Vegan Sriracha-ginger mayo**
- 1 tbsp **Cornstarch**
- 2¼ oz **Korean gochujang-style sauce** T
- 6 whole **Flour tortillas** W

WHAT YOU'LL NEED

- small sauté pan
- medium nonstick pan
- mixing bowls
- measuring cup & spoons
- oven mitt
- cooking oil
- 1 tbsp sugar
- salt & pepper

ALLERGENS

- P PEANUTS
- S SOY
- T TREE NUTS (coconut)
- W WHEAT

Wash and dry fresh produce. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 **PREP**

- Preheat oven to 300 degrees.
- Roughly chop **cabbage***.
- Thinly slice **scallion**; discard root end.
- Roughly chop **roasted peanuts**.
- Open and drain **tofu**. Crumble **tofu** into pea-sized pieces over a medium bowl. Drizzle with about 1½ tablespoons cooking oil. Season with about ¼ teaspoon salt and a pinch of pepper. Stir to coat.
- De-stem **cilantro**; finely chop leaves.

**The ingredient you received may be a different color.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 **MAKE SPICY SRIRACHA SLAW**

- Place **cabbage** and **scallion** in a second medium bowl. Drizzle with **vegan Sriracha-ginger mayo**. Toss to combine. Season with salt and pepper to taste.

3 **CANDY PEANUTS**

- Heat a dry, small sauté pan over medium-high heat. Add **peanuts**, 1 tablespoon sugar, and ⅓ cup water. Cook 3-5 minutes, or until water has evaporated and peanuts are coated and lightly toasted, stirring frequently.
- Remove from heat. Transfer **candied peanuts** to a small bowl.

4 **COAT & FRY TOFU**

- Add **cornstarch**, a pinch of salt, and a pinch of pepper to bowl with crumbled **tofu**. Stir to coat.
- Heat about 1½ tablespoons cooking oil in a medium nonstick pan over medium heat. Add coated **tofu** to hot pan. Cook 3-6 minutes, until golden brown, stirring occasionally.
- Add **Korean gochujang-style sauce** to pan. Stir to combine.

5 **WARM TORTILLAS**

- Stack **flour tortillas** on foil; wrap with foil. Place directly on oven rack. Warm 4-6 minutes, or until heated through.

6 **PLATE YOUR DISH**

- Divide **tortillas** between plates. Fill with **Korean-style tofu** and **spicy Sriracha slaw**. Garnish with **candied peanuts** and **cilantro**. Enjoy!

