



**GREEN
CHEF**

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

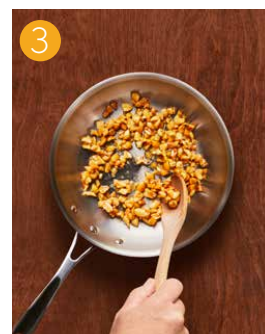
WARM TORTILLAS

- 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!



Nutrition Facts

2 Servings per container

Serving size (382g)

Amount per serving

Calories 1020

	% Daily Value*
Total Fat 69g	88%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 1390mg	60%
Total Carbohydrate 67g	24%
Dietary Fiber 6g	21%
Total Sugars 18g	
Includes 6g Added Sugars	12%
Protein 32g	
Vitamin D 0mcg	0%
Calcium 417mg	30%
Iron 6mg	35%
Potassium 670mg	15%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Tofu [water, organic soybeans, calcium sulfate, glucono delta lactone], **Flour Tortillas** [wheat flour (unbleached wheat flour, niacin, iron thiamin mononitrate, riboflavin, enzyme, folic acid), water, vegetable shortening (palm oil), salt, mono- and diglycerides, calcium propionate, vital wheat gluten, rice flour, sugar, sodium bicarbonate, fumaric acid, sorbic acid, sodium aluminum sulfate, sodium aluminum phosphate, guar gum, cmc gum, enzymes (wheat starch, microcrystalline cellulose), sodium metabisulfite], **Green Cabbage, Red Cabbage, Peanuts** [peanuts, canola and/or peanut oil], **Scallions, Cornstarch** [cornstarch], **Cilantro, Sriracha-Ginger Mayo** (Vegan Mayonnaise [sunflower oil, organic aquafaba (water, chickpeas), fair trade organic cane sugar, sea salt, distilled vinegar, water, organic lemon juice, acacia gum, xanthan gum, black pepper], Sriracha Sauce [organic jalapeno peppers, water, organic sugar, organic distilled vinegar, salt, organic garlic powder, xanthan gum], Lime Juice [lime], Dried Ginger, Granulated Garlic), **Korean Gochujang-Style Sauce** (Garlic, Yellow Onions, Coconut Aminos [organic coconut nectar, organic pure coconut blossom sap, natural unrefined sea salt], Pear Juice [juice from ripe, whole organic pears, ascorbic acid], Puréed Ginger [ginger], Coconut Nectar [coconut tree sap], Sugar-Free Sriracha Sauce [roasted red peppers, tomato paste, vinegar, fresh jalapeño peppers, filtered water, pear juice concentrate, sea salt, Sriracha seasoning blend, smoked serrano powder, additional spices], Sea Salt, Toasted Sesame Oil [toasted sesame oil], Ascorbic Acid [ascorbic acid])

Allergen information:

Contains Tree Nuts, Peanuts, Wheat And Soy

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.