



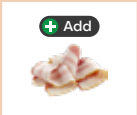
Chili-Garlic and Honey Tofu Wraps

with Wedges and Creamy Dill Pickle Slaw

Veggie

Spicy

35 Minutes



Bacon

100 g | 200 g

Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Tofu
1 | 2



Flour Tortillas
6 | 12



Russet Potato
2 | 4



Coleslaw
Cabbage Mix
170 g | 340 g



Dill Pickle, sliced
90 ml | 180 ml



Mayonnaise
8 tbsp | 16 tbsp



Yogurt Sauce
3 tbsp | 6 tbsp



Chili-Garlic Sauce
2 tbsp | 4 tbsp



Honey
1 | 2



Cornstarch
1 tbsp | 2 tbsp



Dill-Garlic Spice
Blend
1 tsp | 2 tsp



Garlic, cloves
1 | 2

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | Aluminum foil, baking sheet, large bowl, large non-stick pan, measuring spoons, medium bowl, paper towels, parchment paper, small bowl, strainer

1



Prep and roast potatoes

- Before starting, preheat the oven to 450°F.
- **Heat Guide for Step 3:**
 - Mild: ½ tbsp (1 tbsp)
 - Medium: 1 tbsp (2 tbsp)
 - Spicy: 1 ½ tbsp (3 tbsp)
 - Extra-spicy: 2 tbsp (4 tbsp)

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the Dill-Garlic Spice Blend** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 22-26 min. (**NOTE:** For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)

4



Prep and fry tofu

- Add **cornstarch**, **tofu** and **remaining Dill-Garlic Spice Blend** to a zip-top bag. Toss to coat.
- Heat a large non-stick pan over medium-high.
- When hot, add **1 tbsp oil**, then **tofu**. Pan-fry, turning occasionally, until golden-brown, 5-7 min. (**NOTE:** Cook tofu in two batches for 4 ppl, using 1 tbsp oil for each batch.) Transfer **tofu** to bowl with **chili-garlic honey sauce**. Toss to coat.

2



Finish prep

+ Add | Bacon

- Peel, then mince or grate **garlic**.
- Drain **pickles**, reserving **liquid**, then roughly chop.
- Pat **tofu** dry with paper towels, then cut into ½-inch pieces. Season with **salt** and **pepper**.

5



Warm tortillas and assemble wraps

+ Add | Bacon

- Wrap **tortillas** in foil, then place in the **top** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas.)
- Arrange **tortillas** on a clean surface.
- Divide **slaw** between **tortillas**.
- Top with **tofu** and **pickles**.

3



Make slaw and sauces

- Add **pickle juice**, **mayo**, **garlic** and **yogurt sauce** to a large bowl. Season with **salt** and **pepper**, stir to mix. Separate **half of this sauce** into a small bowl. This is your **ranch sauce**.
- Add **coleslaw cabbage mix** and ¼ tsp (½ tsp) **sugar** to **remaining sauce** in large bowl. Stir to coat.
- Add **chili-garlic sauce** and **honey** to a medium bowl. (**NOTE:** Reference heat guide.)

6



Finish and serve

+ Add | Bacon

- Divide **wraps** and **wedges** between plates.
- Serve **remaining ranch sauce** alongside for dipping.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

2 | Finish prep and cook bacon

+ Add | Bacon

If you've opted to add **bacon**, arrange **bacon strips** in a single layer on a parchment-lined baking sheet. Roast **bacon** in the **middle** of the oven until crispy and cooked through, 8-12 min.**

5 | Warm tortillas and assemble wraps

+ Add | Bacon

Divide **bacon** between **tortillas**.

** Cook bacon to a minimum internal temperature of 71°C/160°F, as size may vary.