



Bang Bang Tofu Tacos

with Crunchy Red Cabbage-Carrot Slaw

Veggie

Spicy

20 Minutes



2 Double



Tofu
2 | 4

Customized Protein **+** Add **↻** Swap or **2x** 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](https://www.hellofresh.ca)



You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.

vida
PADERNO



No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADERNO Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$245.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

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.

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Tofu
1 | 2



Flour Tortillas
6 | 12



Red Cabbage, shredded
113 g | 226 g



Carrot, julienned
56 g | 113 g



Lime
1 | 2



Cilantro
7 g | 14 g



Sweet Chili Sauce
4 tbsp | 8 tbsp



Spicy Mayo
2 tbsp | 4 tbsp



Cornstarch
2 tbsp | 4 tbsp



Black Sesame Seeds
1 tbsp | 2 tbsp



Garlic Salt
1 tsp | 2 tsp

Ingredient quantities 56 g | 113 g
2 person | 4 person

Pantry items | Pepper, oil, sugar, salt

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, paper towels, small bowl, whisk, zester, zip-top bag

1



Prep

- Before starting, wash and dry all produce.

- Pat **tofu** dry with paper towels, then cut into ½-inch pieces. Season with **salt** and **pepper**.
- Finely chop **cilantro**.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Combine **spicy mayo** and ¼ **tsp** (½ **tsp**) **lime juice** in a small bowl. Season with **salt** and **pepper**.

4



Warm tortillas

- Wrap **tortillas** in paper towels.
- Microwave until warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm tortillas.)

2



Cook tofu

*2 Double | Tofu

- Mix **cornstarch**, **garlic salt** and **half the sesame seeds** in a zip-top bag.
- Add **tofu** and toss to coat.
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp oil**, then **tofu**. Pan-fry, turning occasionally, until golden-brown, 6-8 min. (**NOTE:** Cook in 2 batches for 4 ppl, using 1 **tbsp** oil per batch.)
- Remove from heat.
- Add **sweet chili sauce** to the pan with **tofu**. Toss to coat.

3



Make coleslaw

- Meanwhile, add ½ **tbsp** (1 **tbsp**) **lime juice**, ¼ **tsp** (½ **tsp**) **lime zest**, ½ **tsp** (1 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **oil** to a large bowl.
- Season with **salt** and **pepper**, then whisk to combine.
- Add **red cabbage**, **carrots**, **half the cilantro** and **remaining sesame seeds** to the large bowl with **dressing**.
- Toss to combine.

5



Finish and serve

- Divide **tortillas** between plates. Top with **cabbage-carrot slaw** and **bang bang tofu**.
- Drizzle **spicy mayo sauce** over top and sprinkle with **remaining cilantro**.
- Squeeze a **lime wedge** over top, if desired.

Measurements
within steps

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

2 | Cook tofu

*2 Double | Tofu

If you've opted for **double tofu**, prepare, cook and plate it in the same way the recipe instructs you to prepare and cook the regular portion of **tofu**. Work in batches, if necessary.