



# Honey-Garlic Tofu Wraps

## with Potato Wedges and Ranch

Veggie

35 Minutes



Tofu  
1 | 2



All-Purpose Flour  
2 tbsp | 4 tbsp



Garlic Salt  
1 tsp | 1 tsp



Honey-Garlic Sauce  
4 tbsp | 8 tbsp



Flour Tortillas  
6 | 12



Spring Mix  
28 g | 56 g



Tomato  
1 | 2



Russet Potato  
2 | 4



BBQ Seasoning  
1 tbsp | 2 tbsp



Ranch Dressing  
4 tbsp | 8 tbsp



Chives  
7 g | 7 g

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

Pantry items | Pepper, oil, salt, unsalted butter

Cooking utensils | Parchment paper, baking sheet, measuring spoons, medium bowl, paper towels, small bowl, aluminum foil, large non-stick pan

Measurements  
within steps

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

1



### Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** 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 **BBQ Seasoning, salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (NOTE: For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)

2



### Prep

- Meanwhile, cut **tomato** into ¼-inch pieces.
- Thinly slice **chives**.
- Stir together **chives, ranch dressing** and **½ tsp** (¼ tsp) **pepper** in a small bowl. Set aside.
- Combine **flour** and **half the garlic salt** (use all for 4 ppl) in a medium bowl.
- Pat **tofu** dry with paper towels. Cut **tofu** in half parallel to the cutting board. (NOTE: You will have two square tofu steaks per block.) Using a fork, poke **tofu** all over.
- Add **tofu** to **flour mixture**, then toss to coat.

3



### Cook tofu

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **tofu**.
- Pan fry until golden, 2-3 min per side.
- Transfer **tofu** to a plate, then cover to keep warm.
- Carefully wipe the pan clean with paper towels.

4



### Warm tortillas

- 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 tortillas.)

5



### Make honey-garlic sauce

- Meanwhile, reheat the same pan (from step 3) over medium-low.
- When the pan is hot, add **2 tbsp** (4 tbsp) **butter**. Swirl until melted.
- Remove the pan from heat, then add **honey-garlic sauce**. Stir until combined.

6



### Finish and serve

- Thinly slice **tofu**, then add to the pan with **honey-garlic sauce**. Toss to coat.
- Divide **tortillas** and **potato wedges** between plates.
- Top **tortillas** with **half the ranch mixture, spring mix, tomatoes**, then **tofu**.
- Spoon **any remaining honey-garlic sauce** from the pan over top.
- Serve **remaining ranch mixture** alongside for dipping.