



Ultimate Buffalo Tofu Sammies

with Ranch Wedge Salad

Deluxe Veggie

Spicy

28 Minutes



Tofu
1 | 2



Egg
1 | 2



Hot Sauce
2 tbsp | 4 tbsp



Mini Cucumber
1 | 2



Dill Pickle, sliced
90 ml | 180 ml



Mayonnaise
2 tbsp | 4 tbsp



Croutons
56 g | 112 g



Artisan Bun
2 | 4



Panko Breadcrumbs
¾ cup | 1 ½ cups



Iceberg Lettuce Head
½ | 1



Ranch Dressing
2 tbsp | 4 tbsp



Baby Heirloom Tomatoes
113 g | 227 g



Honey
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.

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

Pantry items | Unsalted butter, salt, pepper, oil, all-purpose flour

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, medium bowl, paper towels, shallow dish, small bowl, whisk

Measurements
within steps

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

1



Prep

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Cut **cucumber** into ¼-inch rounds.
- Half **baby tomatoes**.
- Roughly chop **pickles**.
- Remove and discard outer layer of iceberg lettuce. Remove **stem**, then cut **half the head** (all for 4 ppl) into ¼-inch slices.
- 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.)
- Poke **tofu** all over with a fork.

2



Coat tofu

- Add **panko** to a shallow dish.
- Whisk **egg** in a medium bowl. Season with **salt** and **pepper**.
- Sprinkle **1 tbsp** (2 tbsp) **flour** all over **tofu**. Dip **tofu** into **egg**, turning to coat all sides.
- Transfer **tofu** to the shallow bowl with the **panko mixture**. Turn to coat all sides.

3



Fry tofu

- Line a plate with paper towels. Set aside.
- Heat a large non-stick pan over medium.
- When hot, add ¼ **cup** (½ cup) **oil**, then the **tofu**. Fry until golden-brown and crisp, 2-3 min per side.
- Transfer **tofu** to the prepared plate. Season with **salt**.

4



Toast buns

- Halve **buns**. Arrange on an unlined baking sheet, cut-sides up. Spread ½ **tbsp** (1 **tbsp**) **butter** on each half.
- Toast in the **middle** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)

5



Toss salad

- Set aside **some shredded lettuce** for **tofu sammies**.
- Add **remaining lettuce, croutons, cucumbers, tomatoes** and **ranch** to a large bowl. Season with **salt** and **pepper**, then toss to coat.

6



Finish and serve

- Stir together **hot sauce** and **honey** in a small bowl.
- In another small bowl, combine **mayo** and **chopped pickles**.
- Spread **mayo-pickle mixture** on **top and bottom buns**. Stack **lettuce** and **tofu** on **bottom buns**. Drizzle as much **honey hot sauce** as desired over top. Close with **top buns**.
- Divide **tofu sammies** and **salad** between plates.