



Grilled Spicy Caribbean Tofu Salad

with Jerk Sweet Potatoes and Corn

Veggie Grill Spicy 35 Minutes



Tofu
1 | 2



Sweet Potato
1 | 2



Corn on the Cob
1 | 2



Mini Cucumber
1 | 2



Spring Mix
56 g | 113 g



Green Onion
1 | 2



Mayonnaise
2 tbsp | 4 tbsp



Red Wine Vinegar
1 tbsp | 2 tbsp



Jerk Spice Blend
1 tbsp | 2 tbsp



Sriracha
2 tsp | 4 tsp

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.

1



Roast sweet potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

- Peel, then cut **sweet potatoes** into ½-inch pieces.
- Add **sweet potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt**, **pepper** and **half the Jerk Spice Blend**, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until golden-brown, 25-28 min.

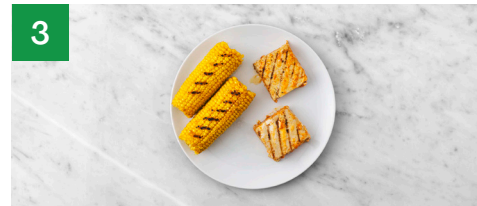
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Prep

- Meanwhile, husk **corn**.
- Halve **cucumber** lengthwise, then cut into ¼-inch half-moons.
- Thinly slice **green onion**.
- 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**, **half the sriracha**, **half the mayo** and **remaining Jerk Spice Blend** to a medium bowl. Season with **salt** and **pepper**, then toss to coat.

3



Grill tofu and corn

- Add **tofu** to one side of the grill. Grill **tofu**, flipping once, until grill marked, 4-5 min per side.
- While **tofu** cooks, add **corn** to the other side of the grill. Close lid and grill, turning occasionally, until tender and grill marks form, 8-10 min.
- Transfer **corn** and **tofu** to a large plate.

4



Make salad dressing

- Add **vinegar**, **remaining sriracha**, **remaining mayo** and **¼ tsp** (½ tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.

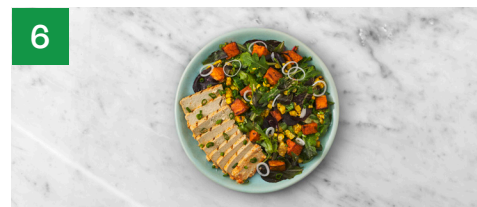
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Make salad

- When **corn** is cool enough to handle, with **corn** on its side, cut **kernels** from cob, turning cob as you go.
- Add **corn**, **cucumbers** and **spring mix** to the bowl with **salad dressing**, then toss to coat.

6



Finish and serve

- Thinly slice **tofu**.
- Divide **salad** and **tofu** between plates.
- Top **salad** with **roasted sweet potatoes**.
- Sprinkle with **green onions**.