



BBQ Tofu Sandwiches

with Potato Coins and Chive Ranch

Veggie

25 Minutes



Tofu
1 | 2



Yellow Potato
350 g | 700 g



Artisan Bun
2 | 4



Spring Mix
56 g | 113 g



Chives
7 g | 7 g



BBQ Sauce
4 tbsp | 8 tbsp



Ranch Dressing
6 tbsp | 12 tbsp



White Wine
Vinegar
1 tbsp | 1 tbsp



Zesty Garlic
Blend
1 tbsp | 2 tbsp

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, unsalted butter

Cooking utensils | Aluminum foil, 2 baking sheets, large bowl, measuring spoons, paper towels, parchment paper, silicone brush, 2 small bowls, whisk, medium bowl

Measurements
within steps

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

1



Prep and roast potato coins

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes**, **half the Zesty Garlic 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 **middle** of the oven, flipping halfway through, until tender and golden-brown, 18-22 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Toast buns

- Halve **buns**.
- Melt **1 tbsp** (2 tbsp) **butter** in a small microwavable bowl, or in a small pan over low heat. Set aside.
- Brush **melted butter** onto cut-sides of **buns**.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)

2



Prep and roast tofu

- Meanwhile, 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**, **remaining Zesty Garlic Blend** and ½ **tbsp** (1 tbsp) **oil** to a foil-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Arrange in a single layer.
- Roast **tofu** in the **top** of the oven until golden and tender, 8-10 min.

3



Make chive ranch

- Meanwhile, thinly slice **chives**.
- Add **ranch dressing**, **half the chives** and ¼ **tsp** (½ tsp) **sugar** to a small bowl. Season with **pepper**, then stir to combine.

5



Make salad

- Add ½ **tbsp** (1 tbsp) **vinegar**, 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 **spring mix** and **remaining chives**, then toss to combine.

6



Finish and serve

- Warm **BBQ sauce** in a medium microwavable bowl or medium pan over low heat.
- Slice **tofu**, if desired.
- Add **tofu** to the bowl with **BBQ sauce**, then toss to coat.
- Spread **some chive ranch** on **top buns**. Stack **BBQ tofu** and **some salad** on **bottom buns**. Close with **top buns**.
- Divide **tofu sandwiches**, **potato coins** and **remaining salad** between plates.
- Serve **remaining chive ranch** alongside for dipping.