



# Bang Bang Tofu Tacos

## with Crunchy Red Cabbage-Carrot Slaw

Veggie

Spicy

20 Minutes

+ Add



Chicken Breast  
Tenders +  
310 g | 620 g

↔ Customized Protein

+ Add

↻ Swap

or

\*2 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](http://www.hellofresh.ca)



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  
7 g | 14 g



Garlic Salt  
1 tsp | 2 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.

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.

+ Add | **Chicken Breast Tenders**

- 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**.

2



## Cook 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 **tofu**, 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.

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.)

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

## 1 | Prep

+ Add | **Chicken Breast Tenders**

If you've opted to add **chicken breast tenders**, pat dry, then cut into ½-inch pieces. Prepare and cook **chicken** with the **tofu** until **tenders** are golden-brown and cooked through, 6-8 min.\*\*

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.