



In your box

- 1 Lime
- 1 ½ oz. Queso Fresco
- ¼ oz. Cilantro
- 3 oz. Shredded Red Cabbage
- 3 Tbsp. Cornstarch
- 1.26 oz. Mayonnaise
- 🌶️ 2 tsp. Sriracha
- 🌶️ 2 tsp. Taco Seasoning
- 6 Small Flour Tortillas

Customize It Options

- 12 oz. Extra Firm Tofu
- 10 oz. Steak Strips
- 16 oz. Double Portion-Shrimp
- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper
- 3 Mixing Bowls, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Crispy Acapulco Tofu Tacos

with Sriracha-mayonnaise and queso fresco

NUTRITION per serving—Calories: 831, Carbohydrates: 63g, Sugar: 6g, Fiber: 7g, Protein: 27g, Sodium: 1444mg, Fat: 53g, Saturated Fat: 12g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- Meat lovers! If using protein, skip plate-pressing step. If using **8 oz. shrimp** or **16. oz. shrimp**, pat dry and toss with **cornstarch** to coat. Follow same instructions as tofu in Step 4, cooking in batches if necessary until shrimp reaches minimum internal temperature, 2-3 minutes per side, then toss with **seasoning blend**. If using **diced chicken**, pat dry and toss with cornstarch to coat. Follow same instructions as tofu in Step 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes, then toss with seasoning blend. If using **steak strips**, separate into a single layer and pat dry. Skip cornstarch step and season with seasoning blend. Follow same instructions as tofu in Step 4, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest 3 minutes.



1. Prepare Ingredients and Pickle Cabbage

- Zest **lime**, halve, and juice.
- Crumble **queso fresco**, if necessary.
- Mince **cilantro** (no need to stem).
- Thoroughly combine **red cabbage**, **lime juice**, $\frac{1}{4}$ tsp. **salt**, and $\frac{1}{4}$ tsp. **pepper** in a mixing bowl. Set aside at least 10 minutes, stirring every few minutes.



2. Prepare the Tofu

- Line a plate with paper towels.
- Cut **tofu** into $\frac{1}{2}$ " dice. Place tofu on towel-lined plate and top with more towels. Press firmly, but gently, to remove excess liquid.
- Place **cornstarch** in another mixing bowl. Add tofu to bowl and gently combine or gently toss to coat thoroughly.



3. Make the Sriracha-Mayonnaise

- In another mixing bowl, combine **mayonnaise**, half the **Sriracha**, and $\frac{1}{4}$ tsp. **lime zest**. Taste, and add more Sriracha if desired. Set aside.



4. Fry the Tofu

- Place a large non-stick pan over medium-high heat and add 3 Tbsp. **olive oil**. Add **tofu** to hot pan and stir occasionally until golden brown, 6-8 minutes.
- *Don't rush cooking the tofu; it will need the complete cooking time for the correct crispness.*
- While tofu cooks, wipe mixing bowl clean. Transfer cooked tofu to cleaned mixing bowl and toss with **seasoning blend**.



5. Finish the Dish

- Wrap **tortillas** in a damp paper towel and microwave, 30-60 seconds.
- Plate dish as pictured on front of card, filling tortillas with **crispy tofu**, **pickled cabbage**, and **queso fresco**. Garnish with **cilantro** and **Sriracha-mayonnaise** (to taste). Bon appétit!