



# Tofu Banh Mi-Style Lettuce Wraps

WITH SRIRACHA MAYONNAISE

Express Plus



## Prep & Cook Time

15 MIN

## Cook Within

4 DAYS

## You Will Need

Olive Oil, Salt  
2 Mixing Bowls, Large Non-Stick Pan

## Difficulty Level

INTERMEDIATE

## Spice Level

SPICY

## Ingredients

- 12 oz. Extra Firm Tofu
- 1 Jalapeño Pepper
- 1 tsp. Sriracha
- 1 Shallot
- .84 oz. Mayonnaise
- 2 tsp. Asian Garlic, Ginger & Chile Seasoning
- 4 oz. Slaw Mix
- ¼ oz. Cilantro
- 1 Romaine Heart
- 1 oz. Seasoned Rice Vinegar

## Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/26966](http://www.homechef.com/26966)

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.



## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **shallot**



### 1. Prepare the Ingredients

- Separate leaves of **lettuce** for wraps. To re-crisp lettuce cups, soak in icy, cold water, 5 minutes. Thoroughly dry. Lettuce cups are a delicious but messy meal. For this recipe, they can easily be converted to a salad. Simply chop romaine and top with filling after completing steps.
- Drain **tofu**. Line a plate with paper towels. Cut tofu into 1" dice. Place on towel-lined plate. Top with paper towels, then press gently but firmly to remove excess moisture. Season all over with **Asian garlic, ginger & chile seasoning** (use less if spice-averse) and  $\frac{1}{4}$  tsp. **salt**.
- Using hands, tear **cilantro** leaves.
- Peel and halve **shallot**. Cut halves into  $\frac{1}{4}$ " dice.
- Slice **jalapeño** into thin rounds. Remove seeds for less spice. Wash hands and cutting board after working with jalapeño.



### 2. Cook the Tofu

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add half the **shallots** (reserve remaining for slaw) and **tofu** to hot pan. Stir occasionally until golden brown, 6-8 minutes.
- Remove from burner.
- While tofu cooks, continue recipe.



### 3. Make the Slaw

- In a mixing bowl, combine **vinegar**, 1 Tbsp. **olive oil**, **slaw mix**, remaining **shallots**, and a pinch of **salt**. Set aside.



### 4. Make Sriracha Mayonnaise and Finish Dish

- In another mixing bowl, combine **mayonnaise** and **Sriracha** (to taste).
- Plate dish as pictured on front of card, placing **tofu** in **lettuce cups**. Layer two lettuce cups for extra crunch and structural support. You should have about 5-6 total. Top with **slaw**, **cilantro**, Sriracha mayonnaise (to taste), and **jalapeños** (to taste). Bon appétit!