



In your box

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



Crispy Tofu Tacos

with Sriracha-mayonnaise and queso fresco

NUTRITION per serving—Calories: 853, Carbohydrates: 61g, Fat: 57g, Protein: 27g, Sodium: 1495mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Mild

① You will need

Olive Oil, Salt, Pepper

3 Mixing Bowls, Large Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Thoroughly rinse produce and pat dry



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**, ¼ tsp. **salt**, and ¼ 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 ½” 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 toss to coat thoroughly.



3

Make the Sriracha-Mayonnaise

- In another mixing bowl, combine **mayonnaise**, half the **Sriracha**, and ¼ 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.
- While tofu cooks, wipe mixing bowl clean. Transfer cooked tofu to cleaned mixing bowl and toss with **taco seasoning**.



5

Finish the Dish

- Wrap **tortillas** in a damp paper towel and microwave, 30 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!