



- In your box**
- 1 fl. oz. Frank's RedHot Sauce
 - 1 tsp. Blackening Seasoning
 - 1 oz. Butter
 - 4 oz. Slaw Mix
 - 1 oz. Mayonnaise
 - 4 fl. oz. Canola Oil
 - 2 Russet Potatoes
 - 12 oz. Extra Firm Tofu
 - 6 Tbsp. Cornstarch
 - 1 tsp. Buttermilk Dill Seasoning



Nashville Hot Tofu

with ranch potatoes and creamy slaw

NUTRITION per serving—Calories: 699, Carbohydrates: 61g, Fat: 42g, Protein: 21g, Sodium: 1567mg.
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 ●●●●
Expert

Spice Level ●●●●
Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, 3 Mixing Bowls, Large Non-Stick Pan,
Microwave-Safe Bowl

👑 Before you cook

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

- Preheat oven to **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Prepare the Tofu

- Line a plate with a paper towel.
- Slice **tofu** widthwise into four equally-sized pieces. Set each piece on its side and halve lengthwise.
- Place tofu slices on towel-lined plate. Top with paper towels, then press gently but firmly to remove excess moisture. Set aside at least 10 minutes.
- While tofu presses, roast potatoes.



2

Prepare and Cook Potatoes

- Cut **potatoes** into ½" wedges.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Massage oil into potatoes and spread into a single layer. Roast in hot oven until beginning to brown, 10 minutes.
- Remove baking sheet from oven. Flip potato wedges, and roast again until browned and tender, 10 minutes.
- Add **buttermilk dill seasoning** to cooked potatoes and toss to coat.
- While potatoes roast, make slaw.



3

Make Slaw and Make Sauce

- Combine **slaw**, **mayonnaise**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.
- Place **butter** in a microwave-safe bowl. Microwave until melted, 30-60 seconds.
- Add melted butter, **hot sauce** (to taste), and **blackening seasoning** to another mixing bowl. Stir to combine and set aside.



4

Cook the Tofu

- Place a large non-stick pan over medium-high heat and add **canola oil**. Heat, 2-4 minutes.
- Add **cornstarch** to another mixing bowl. Add **tofu strips** to bowl, one by one, and toss to coat.
- Test oil temperature by adding a pinch of cornstarch to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Add coated tofu to hot pan and cook until browned, 2-3 minutes per side.
- Add cooked tofu to mixing bowl with sauce and toss to coat.



5

Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!