



In your box

- 2 Green Onions
- 12 oz. Extra Firm Tofu
- 3 Tbsp. Cornstarch
- 2 oz. Korean BBQ Sauce
- 3 oz. Matchstick Carrots
- 1 oz. Honey Roasted Peanuts
- 1 tsp. Sambal
- 1 oz. Seasoned Rice Wine Vinegar
- 6 Small Flour Tortillas
- 1 Persian Cucumber

You will need

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



Crispy Korean BBQ Tofu Tacos

with peanuts and pickled vegetables

NUTRITION per serving—Calories: 812, Carbohydrates: 85g, Fat: 41g, Protein: 26g, Sodium: 1119mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level
Intermediate

Spice Level
Mild

👑 Before you cook

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

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



1

Prepare the Ingredients

- Line a plate with a paper towel. Cut **tofu** into 1" dice and place on towel-lined plate. Top with paper towels, then press gently but firmly to remove excess moisture. Set aside, 5 minutes.
- While tofu presses, trim **cucumber**, halve lengthwise, then cut into ¼" slices.
- Trim and thinly slice **green onions** on an angle. Keep white and green portions separate.
- Coarsely chop **peanuts**.



2

Pickle Vegetables and Make Sauce

- In a mixing bowl, combine **white portions of green onions, rice wine vinegar, matchstick carrots, cucumber,** and a pinch of **pepper**. Set aside, at least 10 minutes.
- In another mixing bowl, combine **Korean BBQ sauce** and half the **sambal**. Taste, and add more sambal, if desired. Set aside.



3

Cook the Tofu

- Line another plate with a paper towel.
- In another mixing bowl, toss **tofu** with **cornstarch**, ¼ tsp. **salt**, and a pinch of **pepper** until well-coated.
- 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.
- Transfer to towel-lined plate and season with a pinch of salt.



4

Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30 seconds.



5

Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **tofu** and drizzling with **Korean BBQ sauce-sambal mixture** (to taste). Top with **pickled vegetables**, and garnish with **peanuts** and **green portions of green onions**. Bon appétit!