



In your box

3 Tbsp. Cornstarch
4 oz. Slaw Mix
6 Small Flour Tortillas
2 tsp. BBQ Spice Rub
½ fl. oz. Green Chili Aioli
2 Green Onions
1 oz. Queso Fresco
½ oz. Crispy Jalapeños
2 fl. oz. Golden BBQ Sauce

Customize It Options

12 oz. Extra Firm Tofu
12 oz. Mahi-Mahi Fillets
12 oz. Diced Boneless Skinless
Chicken Breasts

*Contains: milk, eggs, wheat, soy,
fish (tilapia)

You will need

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



Crispy Carolina BBQ Tofu Tacos

with green chili slaw and crispy jalapeños

NUTRITION per serving—Calories: 849, Carbohydrates: 80g, Fat: 49g, Protein: 26g, Sodium: 1408mg.

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

30-40 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Spicy

👑 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**

Customize It Instructions

- Meat lovers! If using proteins, pat dry and season with a pinch of **salt** and **pepper**. (If using **mahi-mahi**, cut into 1" pieces.). If using **chicken**, skip pressing and tossing with cornstarch steps and follow same instructions as tofu in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes. Toss with **seasoning rub**. If using **mahi-mahi**, skip pressing, but toss with **seasoning rub** and follow same instruction as tofu in Step 3, stirring occasionally until mahi-mahi reaches a minimum internal temperature of 145 degrees, 5-7 minutes. Remove to towel-lined plate and season with seasoning rub.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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 sits, trim and thinly slice white portions of **green onions**. Slice remaining green onions on an angle. Keep white and green portions separate.



2

Make the Green Chili Slaw

- In a mixing bowl, combine **slaw mix**, **green chili aioli**, **white portions of green onions**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**. Set aside.



3

Cook the Tofu

- In another mixing bowl, toss tofu with **cornstarch** and a pinch of **salt** and **pepper**.
- Line another plate with a paper towel.
- Place a medium non-stick pan over medium-high heat and add 3 Tbsp. **olive oil**. Add **tofu** to hot pan and stir occasionally until golden brown, 8-10 minutes.
- Remove tofu to towel-lined plate and season with **seasoning rub**.



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**, **green chili slaw** (to taste—slaw will be spicy!), **BBQ sauce**, **green portions of green onions**, **crispy jalapeños** (to taste), and **cheese**. Bon appétit!