



In your box

- 2 oz. Shredded Oaxacan Cheese
- 1 Tbsp. Taco Seasoning
- 4 oz. Slaw Mix
- 6 Small Flour Tortillas
- 1 Shallot
- ½ oz. Cilantro
- 1 Lime
- 1 ½ oz. Chipotle Ranch Dressing
- 3 Tbsp. Cornstarch

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
- Microwave-Safe Bowl, 2 Mixing Bowls, Medium Non-Stick Pan



Crispy Adobo Tofu Tacos

with pickled shallot and chipotle ranch slaw

NUTRITION per serving—Calories: 889, Carbohydrates: 70g, Fat: 56g, Protein: 31g, Sodium: 1477mg.
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

35-45 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Medium

👑 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: **cilantro**

Customize It Instructions

- If using **diced chicken**, pat dry and follow same instructions as tofu in Step 4. Cook until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **mahi-mahi**, pat dry and cut into 2" pieces. Follow same instructions as tofu in Step 4, cooking until mahi-mahi reaches a minimum internal temperature of 145 degrees, 5-7 minutes.

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, peel and halve **shallot**. Slice thinly.
- Halve **lime** and juice.
- Coarsely chop **cilantro** (no need to stem).



2

Pickle the Shallot

- Combine **shallot** and 2 Tbsp. **lime juice** in a microwave-safe bowl. Microwave until softened, 30 seconds.



3

Make the Slaw

- Combine **slaw mix**, **ranch dressing**, half the **cilantro** (reserve remaining for garnish), and a pinch of **salt** in a mixing bowl. Set aside.



4

Cook the Tofu

- Line a plate with a paper towel.
- In another mixing bowl, gently combine **tofu** and **seasoning blend**. Add **cornstarch** and gently combine again.
- 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, 6-8 minutes.
- Remove tofu to towel-lined plate.



5

Finish the Tofu

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30 seconds.
- Plate dish as pictured on front of card, filling **tortillas** with **tofu**, **slaw**, **cheese**, pickled **shallot**, and remaining **cilantro**. Bon appétit!