



Grilled Honey Tofu Wraps

with Potato Wedges

Veggie

Spicy

Grill

30 Minutes



Tofu
1 | 2



Hot Sauce
2 tbsp | 4 tbsp



Honey
1 | 2



Baby Spinach
28 g | 56 g



Flour Tortillas
6 | 12



Russet Potato
2 | 4



Southwest Spice Blend
1 tbsp | 2 tbsp



Cheddar Cheese, shredded
¼ cup | ½ cup



Mini Cucumber
1 | 2



Ranch Dressing
2 tbsp | 4 tbsp



White Wine Vinegar
2 tbsp | 4 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Pepper, salt, sugar, oil

Cooking utensils | Aluminum foil, baking sheet, large bowl, measuring spoons, 2 medium bowls, paper towels, small pot

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

1



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Lightly oil the grill. Preheat the grill to 400°F over medium heat.
- **Heat Guide for Step 6:**
 - Mild: ½ tbsp (1 tbsp) • Medium: 1 tbsp (2 tbsp)
 - Spicy: 2 tbsp (4 tbsp)

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes, half the Southwest Spice Blend** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)

4



Grill tofu

- Add **tofu** to the grill.
- Close lid and grill, flipping once, until **tofu** is grill-marked, 4-6 min per side.

2



Prep

- Meanwhile, cut **cucumber** into ¼-inch rounds.
- Pat **tofu** dry with paper towels. Cut **tofu** in half, parallel to the cutting board. (**NOTE:** You will have two square tofu steaks per block.) Using a fork, poke **tofu** all over.
- Add **tofu, ½ tbsp** (1 tbsp) **oil** and **remaining Southwest Spice Blend** to a large bowl. Season with **salt** and **pepper**, then toss to coat. Set aside.

5



Warm tortillas

- Meanwhile, wrap **tortillas** in foil.
- Place **tortilla packet** on the grill next to **tofu**.
- Close lid and grill, flipping once, until warmed through, 5-6 min.
- Remove **tortilla packet** from the grill and set aside.

3



Pickle cucumbers

- Add **cucumbers, vinegar, 2 tbsp** (4 tbsp) **water** and **2 tsp** (4 tsp) **sugar** to a small pot. Season with **salt**.
- Bring to a simmer over medium-high heat. Simmer, stirring often, until **sugar** dissolves, 1-2 min.
- Remove the pot from heat. Transfer **cucumbers, including liquid**, to a medium bowl.
- Place in the fridge to cool.

6



Finish and serve

- Thinly slice **tofu**.
- Stir together **honey** and **hot sauce** in another medium bowl. Add **tofu**, then toss to coat. (**NOTE:** Reference heat guide.)
- Divide **potato wedges** and **tortillas** between plates. Top **tortillas** with **baby spinach, tofu, pickled cucumbers** and **cheese**.
- Drizzle **half the ranch dressing** over **wraps**.
- Serve **remaining ranch dressing** alongside for dipping.