

# Smart Vietnamese-Style Marinated Tofu

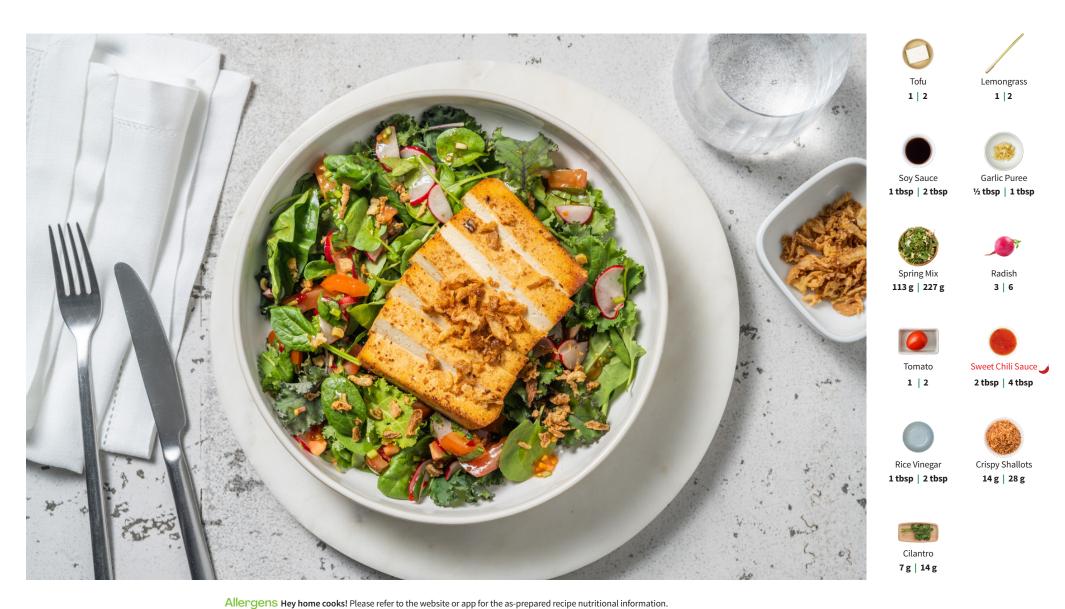
with Fresh Salad and Shallots

Veggie

Smart Meal

Spicy

25 Minutes



Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Cooking utensils | Medium bowl, measuring spoons, plastic wrap, rolling pin, large bowl, whisk, large non-stick pan, paper towels



#### Make marinade

- Before starting, wash and dry all produce.
- Remove outer layer of **lemongrass**, then halve lengthwise. Place, cut-side down, on a cutting board.
- Using the back of a spoon or a pot, forcefully hit **lemongrass** to crush. Chop very finely.
- Add lemongrass, ½ tbsp (1 tbsp) garlic puree and soy sauce to a medium bowl, then whisk to combine.



### Prep tofu

- Pat **tofu** dry with paper towels.
- Cut in half, parallel to the cutting board.
  (NOTE: You will have 2 square tofu "steaks" per block.)
- Season with **salt** and **pepper**, then add to the medium bowl with **marinade**.



## Prep salad

- Meanwhile, halve **radishes** lengthwise, then cut into ¼-inch half-moons.
- Cut tomato into 1/4-inch pieces.
- Roughly chop **cilantro**.
- Add half the sweet chili sauce (use all for 4 ppl), vinegar and ½ tbsp (1 tbsp) oil to a large bowl. Whisk to combine.
- Set aside.



#### Cook tofu

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then tofu.
- Pan-fry until golden, 2-3 min per side.



## Finish and serve

- Slice tofu.
- Add tomatoes, radishes, cilantro and spring mix to the large bowl with dressing, then toss to combine.
- Season with **salt** and **pepper**, to taste.
- Divide salad between bowls. Top with tofu.
- Sprinkle half the crispy shallots (use all for 4 ppl) over top.

Measurements within steps (2 tbsp) oil sperson 4 person Ingredient

