



Smart Vietnamese-Style Marinated Tofu

with Fresh Salad and Shallots

Veggie

Smart Meal

Spicy

25 Minutes



Tofu
1 | 2



Lemongrass
1 | 2



Soy Sauce
1 tbsp | 2 tbsp



Garlic Puree
½ tbsp | 1 tbsp



Spring Mix
113 g | 227 g



Radish
3 | 6



Tomato
1 | 2



Sweet Chili Sauce
2 tbsp | 4 tbsp



Rice Vinegar
1 tbsp | 2 tbsp



Crispy Shallots
14 g | 28 g



Cilantro
7 g | 14 g

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 | Oil, salt, pepper

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

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



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**, $\frac{1}{2}$ **tbsp** (**1 tbsp**) **garlic** puree and **soy sauce** to a medium bowl, then whisk to combine.

2



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**.

3



Prep salad

- Meanwhile, halve **radishes** lengthwise, then cut into $\frac{1}{4}$ -inch half-moons.
- Cut **tomato** into $\frac{1}{4}$ -inch pieces.
- Roughly chop **cilantro**.
- Add **half the sweet chili sauce** (use all for 4 ppl), **vinegar** and $\frac{1}{2}$ **tbsp** (**1 tbsp**) **oil** to a large bowl. Whisk to combine.
- Set aside.

4



Cook tofu

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

5



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.



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