

HELLO Smart Vietnamese-Style Marinated Tofu

with Fresh Salad and Crispy Shallots

Smart Meal

Spicy

25 Minutes













Soy Sauce 1 tbsp | 2 tbsp

1/2 tbsp | 1 tbsp



Spring Mix



113 g | 227 g







1 2

2 tbsp | 4 tbsp

Rice Vinegar



Crispy Shallots 1 tbsp | 2 tbsp 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. Cooking utensils | Medium bowl, measuring spoons, plastic wrap, 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 tofu in half parallel to the cutting board.
 (NOTE: You will have two square tofu steaks per block.)
- Season with salt and pepper, then add to 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.



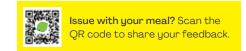
Cook tofu

- 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.
- Divide salad between bowls. Top with tofu.
- Sprinkle half the crispy shallots (use all for 4 ppl) over top.



Measurements within steps 1 tbsp (2 tbsp) 4 person

oil