



# Tofu Banh Mi-Style Bowls

with Pickled Carrots and Radishes

20-min

Spicy

20 Minutes

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Tofu  
1 | 2



Jasmine Rice  
¾ cup | 1 ½ cup



Radish  
3 | 6



Carrot  
½ | 1



Sesame Seeds  
1 tbsp | 2 tbsp



Miso Broth Concentrate  
1 | 2



Hoisin Sauce  
4 tbsp | 8 tbsp



Spicy Mayo  
4 tbsp | 8 tbsp



Rice Vinegar  
1 tbsp | 2 tbsp



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.

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1



### Prep

- Before starting, wash and dry all produce.

- Add **1 ¼ cups** (2 ½ cups) **water** and **⅛ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, roughly chop **cilantro**.
- Cut **radishes** into ¼-inch rounds.
- Peel, then grate **half the carrot** (whole carrot for 4 ppl).

2



### Cook rice

- Add **rice** to the **boiling water**. Reduce heat to low.
- Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

3



### Quick-pickle veggies

- Meanwhile, whisk together **vinegar**, **2 tbsp** (4 tbsp) **water**, **⅛ tsp** (¼ tsp) **salt** and **½ tbsp** (1 tbsp) **sugar** in a medium bowl.
- Add **radishes** and **carrots**, then toss to coat.
- Place in the fridge to pickle.

4



### Cook tofu

- Pat **tofu** dry with paper towels, then crumble into pea-sized pieces.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **tofu**.
- Cook stirring often until crispy, 6-7 min.\*\*

5



### Finish tofu

- Add **hoisin sauce**, **miso broth concentrate** and **half the sesame seeds** to the pan.
- Cook, stirring often, until **tofu** is coated, 1-2 min.

6



### Finish and serve

- Drain **pickled veggies** and discard **liquid**.
- Fluff **rice** with a fork, then season with **salt**, to taste.
- Divide **rice** between bowls. Top with **tofu**, **pickled veggies** and **cilantro**.
- Spoon **spicy mayo** over top, then sprinkle with **remaining sesame seeds**.

\*\* Cook to a minimum internal temperature of 74°C/165°F.



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