



# Sweet Chilli Glazed Tofu & Japanese-Style Salad

with Crunchy Fried Noodles & Aioli

NEW

Grab your Meal Kit with this symbol



Carrot



Long Chilli (Optional)



Japanese Tofu



Sweet Chilli Sauce



Mixed Salad Leaves



Shredded Cabbage Mix



Japanese Style Dressing



Soy Sauce Mix



Garlic Aioli



Crunchy Fried Noodles



Chicken Breast

Prep in: 15-25 mins  
Ready in: 20-30 mins



Carb Smart<sup>^</sup>  
*^Custom Recipe is not Carb Smart*



Eat Me Early\*  
*\*Custom Recipe only*

In this Japanese-inspired salad, you'll see crunchy shredded cabbage mixed in with the best leafy greens, providing the perfect base for sweet chilli glazed tofu. The garnishes truly make this dish sing, so don't forget the additions of chilli and crunchy fried noodles!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil



## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
carrot	1	2
long chilli  (optional)	½	1
Japanese tofu	1 packet	2 packets
sweet chilli sauce	1 small packet	1 medium packet
mixed salad leaves	1 medium bag	1 large bag
shredded cabbage mix	1 medium bag	1 large bag
Japanese style dressing	1 packet	2 packets
soy sauce mix	1 packet	2 packets
garlic aioli	1 medium packet	1 large packet
crunchy fried noodles	1 packet	2 packets
chicken breast**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2275kJ (544Cal)	674kJ (161Cal)
Protein (g)	20.2g	6g
Fat, total (g)	37.4g	11.1g
- saturated (g)	4.4g	1.3g
Carbohydrate (g)	30.2g	8.9g
- sugars (g)	17.6g	5.2g
Sodium (mg)	1558mg	462mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3027kJ (723Cal)	602kJ (144Cal)
Protein (g)	54.1g	10.8g
Fat, total (g)	42.1g	8.4g
- saturated (g)	5.8g	1.2g
Carbohydrate (g)	30.2g	6g
- sugars (g)	17.6g	3.5g
Sodium (mg)	1642mg	327mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped

- Grate **carrot**. Thinly slice **long chilli** (if using).
- Cut **Japanese tofu** into 2cm chunks.

**Custom Recipe:** If you've added chicken breast, cut chicken breast into 2cm chunks.



## Toss the salad

- In a large bowl, combine **carrot**, **mixed salad leaves**, **shredded cabbage mix**, **Japanese dressing** and **soy sauce mix**. Season **pepper** and toss to combine.



## Cook the tofu

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **tofu**, tossing, until browned, **3-4 minutes**.
- Remove pan from heat and add **sweet chilli sauce** and a splash of **water**, tossing **tofu** to coat.

**Custom Recipe:** Before cooking the tofu, in a large frying pan, heat a drizzle of olive oil over high heat. When oil is hot, cook chicken, tossing occasionally, until browned and cooked through (when no longer pink inside), 5-6 minutes. Transfer to a plate and continue as above.



## Serve up

- Divide Japanese-style salad between bowls.
- Top with sweet chilli glazed tofu and a dollop of **garlic aioli**.
- Garnish with **crunchy fried noodles** and **chilli** (if using) to serve. Enjoy!

**Custom Recipe:** Top Japanese-style salad with sweet chilli glazed tofu and chicken. Dollop with garlic aioli to serve.

## Rate your recipe

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