

Sesame Tofu Tacos

with Mint Slaw & Zesty Sweet Chilli Mayo

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Celery



Lime



Mint



Long Chilli (Optional)



Sweet Chilli Sauce



Mini Flour Tortillas



Crispy Shallots



Malaysian Tofu



Mayonnaise



Slaw Mix



Sesame Dressing



Prawns

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

1 Eat Me First

It's genius, really. When you combine the much loved peanut butter satay flavour with chunks of tofu, then wrap them up in warm flour tortillas with a crisp slaw, you've got flavour, texture and colour galore!

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

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
celery	1 medium packet	1 large packet
lime	½	1
mint	1 bag	1 bag
long chilli  (optional)	½	1
Malaysian tofu	1 packet	2 packets
sweet chilli sauce	1 small packet	1 medium packet
mayonnaise	1 medium packet	1 large packet
slaw mix	1 small bag	1 large bag
mini flour tortillas	6	12
sesame dressing	1 medium packet	1 large packet
crispy shallots	1 medium packet	1 large packet
prawns**	1 packet (200g)	2 packets (400g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2937kJ (702Cal)	774kJ (185Cal)
Protein (g)	22.9g	6g
Fat, total (g)	43.2g	11.4g
- saturated (g)	7.3g	1.9g
Carbohydrate (g)	59g	15.5g
- sugars (g)	19.5g	5.1g
Sodium (mg)	1198mg	316mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2512kJ (600Cal)	662kJ (158Cal)
Protein (g)	24g	6.3g
Fat, total (g)	32.3g	8.5g
- saturated (g)	5.7g	1.5g
Carbohydrate (g)	53.4g	14.1g
- sugars (g)	14.9g	3.9g
Sodium (mg)	1494mg	394mg

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 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

- Thinly slice **celery**. Zest **lime** to get a generous pinch and cut into wedges.
- Pick and roughly chop **mint**. Thinly slice **long chilli** (if using).
- Cut **Malaysian tofu** into 2cm chunks.



Bring it all together

- While tofu is cooking, combine **sweet chilli sauce**, **lime zest** and **mayonnaise** in a small bowl. Set aside.
- In a medium bowl, combine **slaw mix**, **celery**, **mint**, a squeeze of **lime juice** and a drizzle of **olive oil**. Season with **salt** and **pepper** and toss to coat.
- Microwave **mini flour tortillas** on a plate for **10 second** bursts, or until warmed through.



Cook the tofu

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **tofu**, tossing, until browned and warmed through, **3-4 minutes**. Transfer to a bowl.

Custom Recipe: In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook prawns, tossing, until pink and starting to curl up, 3-4 minutes. Transfer to a bowl.



Serve up

- Spread some sweet chilli mayo over tortillas. Top with some mint slaw and tofu. Drizzle over **sesame dressing**.
- Sprinkle with **crispy shallots** and chilli (if using) to serve. Enjoy!

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