

Korean-Style Bulgogi Tofu Tacos with Slaw & Pickled Onion

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Celery



Fish Sauce





Cucumber



Slaw Mix



Garlic Aioli





Long Chilli

(Optional)

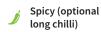
Mini Flour Tortillas

Crispy Shallots

Pantry items

Olive Oil, Soy Sauce, Honey, Vinegar (White Wine or Rice Wine)

Prep-in: 25-35 mins Ready in: 25-35 mins



Add all the flavour and sizzle of Korean bulgogi to tender tofu - trust us, it's a winner! Then, add tangy quick-pickled onion, crisp cucumber and a creamy slaw, wrap it all up in soft flour tortillas and settle in for a flavourful veggie feast.

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
garlic	1 clove	2 cloves
Japanese tofu	1 packet	2 packets
celery	1 stalk	2 stalks
plant-based fish sauce	1 packet	2 packets
soy sauce*	1 tbs	2 tbs
honey*	1 tbs	2 tbs
onion	1/2	1
vinegar* (white wine or rice wine)	1/4 cup	½ cup
cucumber	1	2
slaw mix	1 small bag	1 large bag
garlic aioli	1 large packet	2 large packets
mini flour tortillas	6	12
long chilli (optional)	1/2	1
crispy shallots	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3542kJ (846Cal)	713kJ (170Cal)
Protein (g)	28.4g	5.7g
Fat, total (g)	54.6g	11g
- saturated (g)	7.3g	1.5g
Carbohydrate (g)	64.6g	13g
- sugars (g)	21.8g	4.4g
Sodium (mg)	2009mg	404mg

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.



Prep the veggies

Finely chop garlic. Cut Japanese tofu into 2cm chunks. Thinly slice celery. In a medium bowl, combine garlic, plant-based fish sauce, the soy sauce and the honey.



Pickle the onion

Thinly slice **onion** (see ingredients). In a small bowl, combine the **vinegar** and a generous pinch of **salt** and **sugar**. Scrunch **onion** in your hands, then add to **pickling liquid**. Add enough **water** to cover **onion**, then stir to combine. Set aside.



Get prepped

Thinly slice **cucumber** into half-moons. In a second medium bowl, add **slaw mix** and 1/2 the **garlic aioli**. Toss to coat. Season with **salt** and **pepper** to taste.



Cook the tofu

In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. When oil is hot, cook **tofu** and **celery**, tossing regularly, until tofu is golden and celery is softened, **4-5 minutes**. Reduce heat to medium, then add the **soy sauce mixture** and cook, stirring, until reduced, **2-3 minutes**.



Heat the tortillas

Microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.



Serve up

Drain the pickled onion. Thinly slice **long chilli** (if using). Spread remaining aioli over tortillas, then top with the slaw, cucumber, Korean-style bulgogi tofu and some pickled onion. Sprinkle with **crispy shallots** and chilli to serve.

Enjoy!

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