



# Glazed Hoisin Tofu Tacos

with Crunchy Slaw

Grab your Meal Kit with this symbol



Garlic



Sugar Snap Peas



Spring Onions



Chinese Tofu



Carrot



Hoisin Sauce



Shredded Cabbage Mix



Garlic Aioli



Mini Flour Tortillas

Hands-on: **10-20 mins**  
Ready in: **15-25 mins**

Turn a Chinese-inspired meal of glazed tofu cubes, creamy slaw and crisp sugar snap peas into delicious tacos brimming with flavour and colour! It's a multicultural feast that you'll crave – and it's on the table in a flash!

### Pantry items

Olive Oil, Soy Sauce

## 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

Medium frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
sugar snap peas	1 bag (100g)	1 bag (200g)
spring onions	1 bunch	1 bunch
Chinese tofu	1 block	2 blocks
carrot	1	2
hoisin sauce	1 sachet	2 sachets
soy sauce*	1 tsp	2 tsp
water*	1 tbs	2 tbs
rice wine vinegar*	1 tsp	2 tsp
shredded cabbage mix	1 bag (150g)	1 bag (300g)
garlic aioli	1 packet (50g)	1 packet (100g)
mini flour tortillas	6	12

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	3120kJ (745Cal)	677kJ (162Cal)
Protein (g)	28.3g	6.1g
Fat, total (g)	34.7g	7.5g
- saturated (g)	3.6g	0.8g
Carbohydrate (g)	72.9g	15.8g
- sugars (g)	26.0g	5.6g
Sodium (g)	1630mg	354mg

### Allergens

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

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



### 1. Get prepped

Finely chop the **garlic** (or use a garlic press). Trim and thinly slice the **sugar snap peas** lengthways. Thinly slice the **spring onions**. Slice the **Chinese tofu** into 1cm cubes. Grate the **carrot** (unpeeled). In a small bowl, combine the **hoisin sauce**, **soy sauce**, **water** and **rice wine vinegar**.



### 2. Make the slaw

In a medium bowl, combine the **shredded cabbage mix**, **carrot** and **garlic aioli**. Season to taste with **salt** and **pepper** and set aside.



### 3. Cook the tofu

Heat a **drizzle of olive oil** in a medium frying pan over a medium-high heat. Add the **tofu** and cook, stirring often, until browned, **2-3 minutes**.



### 4. Flavour the tofu

Add the **garlic** to the pan and cook until fragrant, **1 minute**. Add the **hoisin sauce mixture** and cook until sticky, **1 minute**.



### 5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press, or on a plate in the microwave for **10 second bursts**, until warmed through.



### 6. Serve up

Take everything to the table to serve. Build your tacos by filling the tortillas with the slaw, sugar snap peas and glazed hoisin tofu. Sprinkle with the spring onions.

**Enjoy!**