



Grilled Tofu Banh-Mi

with Pickled Veggies & Sriracha Mayo



20-30min



2 Servings

Let's talk about tofu. First, what is it? To put it simply, it's bean curd. How is it made? Coagulated soy milk is compressed to squeeze out moisture, the result is a silky block of tofu. Why is it so good? It's a protein packed food with a neutral taste that is perfect for soaking up the sweet and savory teriyaki marinade.

What we send

- mayonnaise ^{1,2}
- extra-firm tofu ²
- garlic
- Italian hero roll ³
- radishes
- carrots
- Sriracha
- fresh cilantro
- 1.8 oz teriyaki sauce ^{2,3}

What you need

- kosher salt & ground pepper
- sugar
- white wine vinegar

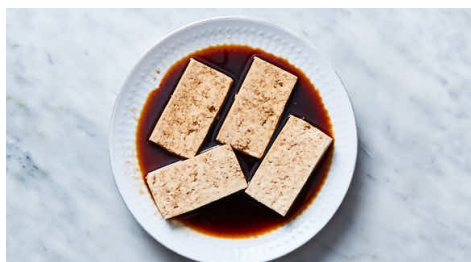
Tools

Allergens

Egg (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 46g, Carbs 47g, Protein 26g



1. Marinate tofu

Drain **tofu**, then cut in half crosswise; cut one half into 4 slabs (save other half for own use). Place on a paper towel-lined plate and pat tofu very dry. In a shallow bowl, whisk together **teriyaki**, **1 tablespoon sugar**, and **1 teaspoon vinegar**. Add tofu and carefully flip to coat. Marinate for 15 minutes, flipping occasionally.



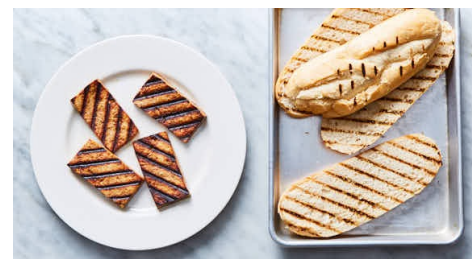
4. Make Sriracha mayo

Heat a grill pan over high, or the broiler with top rack 6 inches from heat source, if using. Peel and finely chop **1 teaspoon garlic**. In a small bowl, stir together **mayonnaise**, **garlic**, and **1-2 packets Sriracha** (depending on heat preference). Season to taste with **salt** and **pepper**.



2. Prep vegetables

While **tofu** marinates, trim ends from **carrot** and **cucumber** (peel if desired), then halve each crosswise and cut lengthwise into thin matchsticks. Trim ends from **radishes**, then halve and thinly slice into half moons.



5. Grill tofu & bread

Lightly **oil** grill or a rimmed baking sheet. Remove **tofu** from marinade, and pat dry. Reserve marinade. Grill or broil tofu until crisp and charred in spots, 2-3 minutes per side. Split **rolls**, if necessary. Grill or broil rolls until lightly charred, about 2 minutes per side (watch closely).



3. Pickle vegetables

In a medium bowl, combine **2 tablespoons vinegar**, **½ teaspoon salt**, **1 tablespoon oil**, and **2 teaspoons sugar**. Add **carrots**, **cucumbers**, and **radishes**; toss to combine.



6. Assemble & serve

Spread **Sriracha mayo** on cut-sides of **rolls**. Sandwich **grilled tofu** between rolls and top with **some of the pickled veggies**. Drizzle with **some of the reserved marinade** and top with **cilantro**. Serve **remaining pickled veggies** on the side. Enjoy!