

DINNERLY



BBQ Baked Tofu with Mac & Smoky Kale

Developed by Our Registered Dietitian



30-40min



2 Servings

Dinnerly's resident dietitian is bringing you meals that are both ultra-satisfying and super nourishing. Who said comfort food can't be plant-based? Broiled tofu with caramelized barbecue sauce won't have you missing meat, and kale sautéed with smoked paprika brings the smoky flavors you crave on BBQ night. We've got you covered!

WHAT WE SEND

- 4 oz elbow macaroni ²
- ¼ oz granulated garlic
- 1 bunch curly kale
- 1 pkg extra-firm tofu ³
- 2 oz shredded cheddar-jack blend ¹
- ¼ oz smoked paprika
- 2 oz barbecue sauce

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹
- all-purpose flour ²
- ½ cup milk ¹

TOOLS

- small saucepan
- rimmed baking sheet
- large pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 790kcal, Fat 36g, Carbs 69g, Protein 45g



1. Boil pasta

Preheat broiler with a rack in the top position.

Bring a small saucepan of **salted water** to a boil. Add **pasta** and cook, stirring often to prevent sticking, until al dente, about 9 minutes. Drain pasta and set aside until step 5; reserve saucepan for step 3.



2. Prep kale & tofu

While **pasta** cooks, remove and discard tough center stems from **kale**, then tear leaves into large pieces.

Cut **tofu** into ¾-inch thick planks; pat very dry with paper towels. Transfer to a rimmed baking sheet, then brush all over with **oil** and season with **salt** and **pepper**.



3. Make cheese sauce

Melt **1 tablespoon butter** in reserved saucepan over medium-high heat. Add **1 tablespoon flour** and **¼ teaspoon granulated garlic**; cook, stirring frequently, until fragrant, 30 seconds. Add **½ cup milk**; bring to a simmer, whisking to combine. Remove from heat; whisk in **cheese** until melted and season to taste with **salt** and **pepper**. Cover to keep warm off heat until step 5.



4. Cook kale

Heat **1 tablespoon oil** in a large pot over medium-high. Add **¼ teaspoon granulated garlic** and **¼ teaspoon smoked paprika**; cook, stirring, until fragrant, 15–30 seconds. Stir in **kale** and **¼ cup water**; cover and cook until tender, 5–8 minutes. Season to taste with **salt** and **pepper**. Cover to keep warm off heat.



5. Broil tofu & serve

While **kale** cooks, broil **tofu** on top oven rack until light golden brown, 5–7 minutes (watch closely). Remove from oven and brush with **some of the barbecue sauce**; broil until sauce is caramelized, 2–3 minutes more. Reheat **cheese sauce**, if needed; stir in **pasta**.

Serve **BBQ tofu** with **mac** and **smoky kale** alongside and **remaining barbecue sauce** drizzled over top. Enjoy!



6. Cheese sauce too thick?

If the cheese sauce cools too much and is too thick by step 5, stir in an additional 1–2 tablespoons milk at a time, as needed, to loosen.