

DINNERLY



X-tra Crispy Tofu Sandwich with Green Bean Fries



30min



2 Servings

We're X-tremely X-cited to X-press how X-tra this crispy sandwich is. Because don't let anyone tell you being X-tra is wrong. You don't need that kind of negativity in your life. You need this X-tra crispy tofu sandwich with an X-tra schmear of our Sriracha mayo. We've got you covered!

WHAT WE SEND

- 1 pkg extra-firm tofu ³
- ½ lb green beans
- 1 pkt Sriracha
- 2 oz mayonnaise ^{1,3}
- ¼ oz chorizo chili spice blend
- 2 artisan buns ^{1,2,3,4}

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg ¹
- ½ cup all-purpose flour ⁴
- neutral oil

TOOLS

- medium skillet
- rimmed baking sheet

COOKING TIP

To make sure the tofu is truly extra crispy, place tofu pieces between two clean kitchen towels with a heavy skillet placed over top. Allow extra moisture to drain for 20 minutes.

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1000kcal, Fat 62g, Carbs 78g, Protein 41g

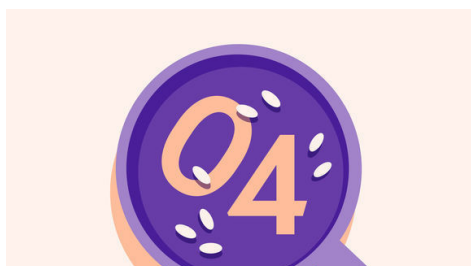


1. Prep ingredients

Drain **tofu**; pat very dry. Cut in half, parallel to cutting board; slice each piece in half crosswise to make 4 pieces (save 2 for own use).

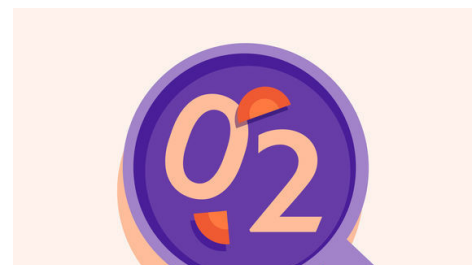
Trim stem ends from **green beans**.

In a small bowl, stir to combine **Sriracha** (use less depending on heat preference) and **mayonnaise**. Thin slightly with **1 teaspoon water** at a time, as needed; set aside until step 5.



4. Broil green beans

While **tofu** cooks, on a rimmed baking sheet, toss **green beans** with **2 teaspoons oil** and **a pinch each of salt and pepper**. Broil on top oven rack until tender and browned in spots, 5–6 minutes (watch closely as broilers vary).

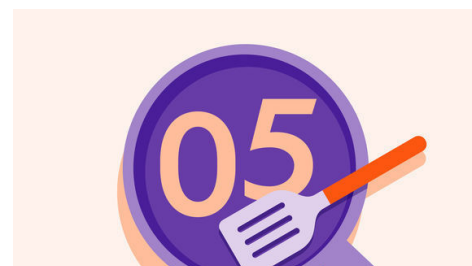


2. Bread tofu

Season **tofu** all over with **salt** and **pepper**.

In a shallow bowl, whisk **1 large egg** and season with **salt** and **pepper**.

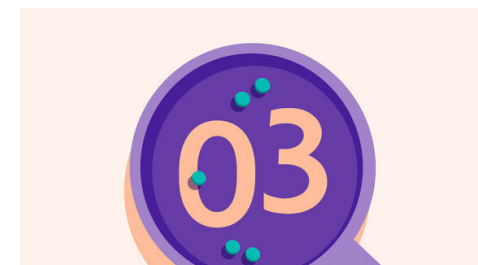
In a second shallow bowl, stir to combine **½ cup flour**, **1 teaspoon chorizo chili spice**, and **a pinch of salt**. Coat tofu in flour mixture, then dip in egg, letting excess drip back into bowl. Repeat process once, then coat in flour again.



5. Finish & serve

Split **buns** and place directly on top oven rack, cut-side up; broil until toasted and lightly browned, about 1 minute (watch closely). Top each **bun** with **fried tofu** and some of the **Sriracha mayo**.

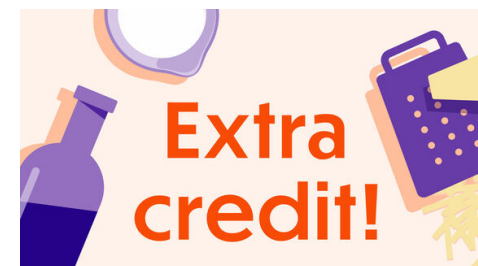
Serve **crispy tofu sandwiches** with **green bean fries** alongside and **remaining Sriracha mayo** for dipping. Enjoy!



3. Fry tofu

Preheat broiler with a rack in the top position.

Heat **¼-inch oil** in a medium skillet over medium-high until shimmering (see step 6!). Add **tofu**; cook, turning occasionally, until golden and crisp, 2–3 minutes per side (reduce heat if browning too quickly). Transfer to a paper towel-lined plate; season with **salt**.



6. How to: Shallow fry!

We have some quick tricks for the perfect crunch. Make sure your oil is hot: it should reach 350°F with an oil thermometer. If you drop a pinch of flour into the oil, it should sizzle vigorously. When working in batches, always make sure your oil comes back up to temperature in between (if it's browning too quickly, reduce the heat). If too low, the chicken will turn out oily instead of crispy.