



Take-Out Style: Grilled Tofu Banh-Mi

with Pickled Veggies & Sriracha Mayo



20-30min



2 Servings

If you don't have a grill, no problem! Heat 2 teaspoons oil in a large nonstick skillet over medium-high. Add tofu and cook until golden-brown and caramelized, about 3 minutes per side. Meanwhile, broil baguette directly on top oven rack until toasted, about 1 minute (watch closely as ovens vary).

What we send

- 1 pkg extra-firm tofu ⁶
- 1 pkt teriyaki sauce ^{1,6}
- 4 oz carrot
- 1 cucumber
- 4 oz red radishes
- garlic
- 2 oz mayonnaise ^{3,6}
- 2 pkts Sriracha
- 2 baguettes ¹
- ¼ oz fresh cilantro

What you need

- sugar
- white wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper
- neutral oil

Tools

- grill or grill pan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

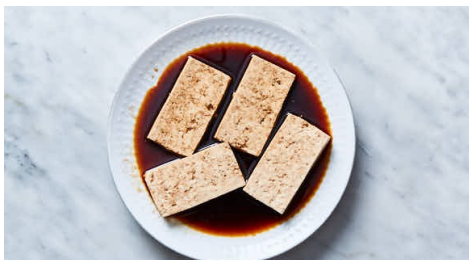
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 35g, Carbs 114g, Proteins 28g



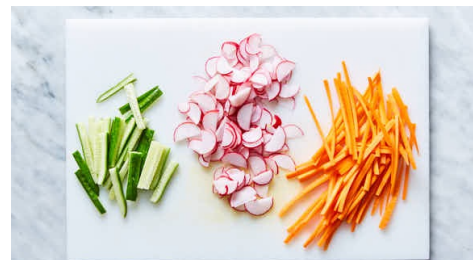
1. Marinate tofu

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 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.



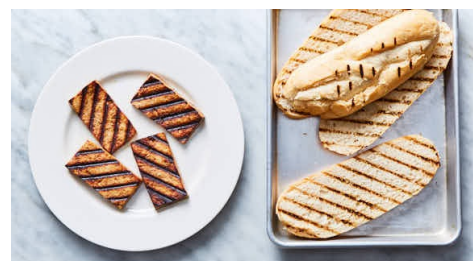
4. Make Sriracha mayo

Heat a grill or grill pan to high. Finely chop **1 teaspoon garlic**. In a small bowl, stir together **mayonnaise**, **chopped 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.



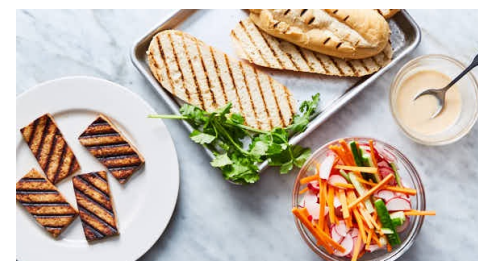
5. Grill tofu & bread

Lightly **oil** grill or grill pan. Remove **tofu** from marinade and pat dry; reserve marinade. Grill tofu until crisp and charred in spots, 2-3 minutes per side. Split **baguettes** and grill until lightly charred, about 2 minutes per side (watch closely).



3. Pickle vegetables

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



6. Assemble & serve

Spread **Sriracha mayo** over cut sides of **baguettes**. Top with **grilled tofu** and **some of the pickled veggies**, then drizzle with **some of the reserved marinade** and top with **cilantro**. Serve **remaining pickled veggies** on the side. Enjoy!