



Grilled Tofu with Chimichurri

Charred Green Beans and Squash



20-30min



2 Servings

Chimichurri is an Argentine garlicky herb sauce often served over grilled meat. We love it so much we had to drizzle it over tofu. Truth is, we kind of like it better that way—the bright and slightly spicy flavors shine alongside a charred tofu. And tender vegetables complete this light summer meal. Cook, relax, and enjoy!

What we send

- green beans
- yellow squash
- fresh parsley
- fresh cilantro
- long red chile
- large clove garlic
- red wine vinegar

What you need

- coarse salt
- freshly ground black pepper
- olive oil
- sugar

Tools

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 565.0kcal, Fat 34.6g, Proteins 37.7g, Carbs 21.2g



1. Press tofu

Drain tofu and cut into 6 planks. Place tofu on top of a few layers of paper towels then top with a few more layers. Place a heavy dish on top and set aside to drain while you prep the rest of the ingredients.



2. Prep ingredients

Trim stem ends from green beans and place in a medium bowl. Slice squash on the bias into 1/4-inch thick planks and add to bowl. Drizzle vegetables with 2 tablespoons oil, season with salt and pepper, and toss to combine.



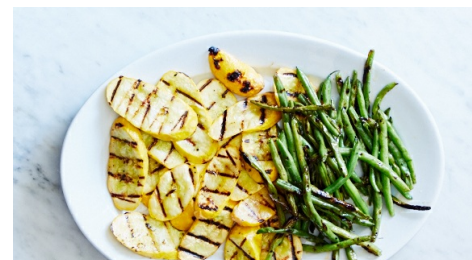
3. Make chimichurri

Pick parsley and cilantro leaves from stems. Finely chop leaves and place in a small bowl. Thinly slice chile and add to bowl (add less for less heat). Finely grate garlic into bowl. Add vinegar, 2 tablespoons oil, and 1/2 teaspoon sugar and stir to combine; season with salt and pepper.



4. Grill tofu

Preheat grill or grill pan to medium-high (or preheat broiler). Brush tofu with oil and season with salt and pepper. Grill tofu, turning once, until lightly charred, 3-5 minutes per side (or place on a rimmed baking sheet under the broiler, 3-5 minutes per side). Transfer to a shallow dish and top with about half of the chimichurri; set aside.



5. Grill vegetables

Grill squash and green beans, working in batches if necessary and turning occasionally, until tender and lightly charred, 8-10 minutes.



6. Serve

Serve vegetables and tofu with remaining chimichurri alongside. Enjoy!