



Tofu Banh Mi

with Pickled Vegetables and Sriracha



20-30min



2 Servings

The Banh Mi—meaning “wheat bread” in Vietnamese—originated in Vietnam in the late 19th century. It combines French and Vietnamese influences in one sandwich: a fluffy baguette with pickled vegetables, a slab of liver pâté or marinated meat. Our Banh Mi is a vegetarian spin on the original. We’ve seasoned tofu with a sweet-salty marinade and quick-pickled our own veggies. We think this sandwich ...

What we send

- fresh cilantro sprigs
- rice wine vinegar
- garlic clove
- fresh mint sprigs
- carrot
- sriracha
- Persian cucumber

What you need

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

Tools

- rimmed baking sheet

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 790.0kcal, Fat 33.9g, Proteins 38.7g, Carbs 76.7g



1. Prep tofu

Drain tofu and slice crosswise into 6, ½-¾ inch thick slices. Place slices on paper towels, cover with paper towels and press gently to remove excess moisture.



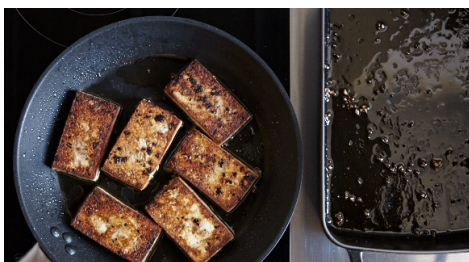
2. Marinate tofu

Peel and finely chop garlic. Place in a baking dish with 1 tablespoon olive oil, soy sauce, and a few grinds of pepper. Add tofu slices and flip over so they are fully coated. Let the tofu marinate for at least 15 minutes.



3. Pickle vegetables

Peel carrot and cut into thin matchsticks. Cut cucumber into thin matchsticks. Combine rice wine vinegar, ½ teaspoon salt and 1 teaspoon sugar in a bowl. Add carrot and cucumber and toss to combine.



4. Cook tofu

Heat 2 teaspoons oil in a large nonstick skillet over medium-high. Remove tofu from marinade (reserve marinade) and add to skillet. Cook until golden brown and caramelized, about 3 minutes. Flip slices over and cook for 3 minutes. Scrape in marinade; remove from heat.



5. Toast rolls

Preheat broiler with rack 4 inches from heat source. Cut rolls in half through the middle and open on a rimmed baking sheet. Broil until toasted, about 1 minute.



6. Make sriracha mayo

Combine mayonnaise and sriracha. Spread on bottom halves of buns. Remove mint leaves from stems; cut ends off cilantro stems. Add tofu slices to buns. Remove pickled vegetables from vinegar and spread on top. Drizzle pickling vinegar and add herbs. Place top bun. Enjoy!