

DINNERLY



Honey-Chipotle Tofu Tacos

No chopping. No slicing. No knife required!



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these tofu tacos? Personally, we'd choose B. This dish requires absolutely no prepwork—just broil the tofu, warm the tortillas, stir together the slaw and crema, and assemble. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 14 oz cabbage blend
- 1 pkg extra-firm tofu ⁶
- ¼ oz chipotle chili powder
- 2 (½ oz) honey
- 1 oz sour cream ⁷
- 6 (6-inch) flour tortillas ^{1,6}

WHAT YOU NEED

- apple cider vinegar (or vinegar of your choice)
- kosher salt & ground pepper
- neutral oil

TOOLS

- rimmed baking sheet
- microwave

COOKING TIP

If you don't have a microwave for step 3, cook tortillas in a skillet over medium-high heat until warmed through, about 30 seconds per side.

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 490kcal, Fat 18g, Carbs 55g, Protein 29g



1. Prep slaw & tofu

Preheat broiler with a rimmed baking sheet on a rack in the top position.

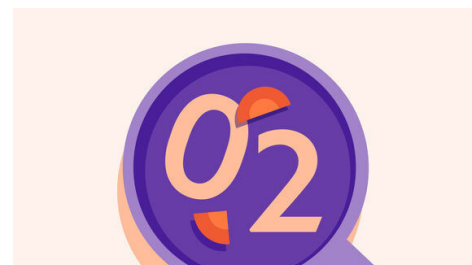
In a medium bowl, toss **half of the cabbage blend** (save rest for own use) with **2 teaspoons vinegar**. Season with **salt** and **pepper**.

Tear **tofu** into 1-inch pieces, then transfer to a paper towel-lined plate and pat dry.



4. Serve

Serve **honey-chipotle tofu** in **tortillas** topped with **slaw** and **crema**. Enjoy!



2. Cook tofu

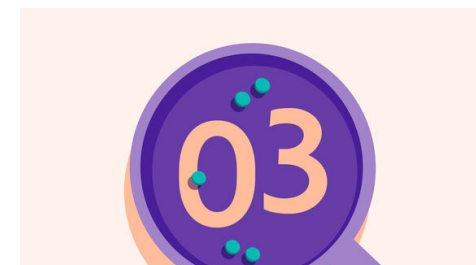
Drizzle preheated baking sheet with **oil**. Add **tofu**; drizzle with more **oil**. Season with **1 teaspoon chipotle chili powder**, **1 teaspoon salt**, and **pepper**.

Broil on top oven rack until browned and crisp, 10–15 minutes. Toss tofu on baking sheet with **all of the honey**, **a pinch of salt**, and **½ teaspoon chipotle chili powder** (or more depending on heat preference).



5. ...

What were you expecting, more steps?



3. Prep crema & tortillas

In a small bowl, thin **sour cream** by stirring in **1 teaspoon water** at a time until it drizzles from a spoon; season to taste with **salt** and **pepper**.

Wrap **tortillas** in a damp paper towel; microwave until heated through, 30–60 seconds.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!