Low-Carb Teriyaki Tofu Lettuce Wraps
with Peppers

Crunch, crunch! That's the sound we're happily making as we bite into these lettuce wraps stuffed with broiled tofu, bell peppers, and peanuts, all drizzled with an umami-rich teriyaki sauce. We've got you covered!

🕐 20-30min   🍴 2 Servings

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1. Prep ingredients

Drain **tofu**, then tear into ½-inch pieces; transfer to a paper towel-lined plate and pat dry.

Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces.

Finely chop **peanuts** (or use a rolling pin or meat mallet to crush them in a bag).

2. Broil tofu

Preheat broiler with a rack in the top position.

On a rimmed baking sheet, toss **tofu** with **2 tablespoons oil**; season with **salt** and **pepper**. Broil on top oven rack until golden and firm enough to lift with a spatula, 5–10 minutes (watch closely as broilers vary).

3. Add peppers

Push **tofu** to one side of baking sheet, keeping in a single layer. Add **peppers** to open side; drizzle with **1½ tablespoons oil**, then season with **salt** and **pepper**. Broil until tofu is browned, and peppers are browned in spots and slightly tender, about 5 minutes more (watch closely).

4. Prep lettuce & sauce

Pull apart **lettuce leaves**, then rinse and pat dry; discard ends.

In a small bowl, whisk together **all of the tamari** and **teriyaki sauce**.

5. Assemble & serve

Spoon **tofu** and **peppers** into **lettuce leaves**.

Drizzle **sauce** over **veggie wraps** and sprinkle with **peanuts**. Enjoy!

6. Did you know?

As we made the switch to becoming a paperless company at our US and Australian sites, 2.6 million sheets of paper waste was avoided in 2020. As we implement this in all our sites, it will allow us to save more than 6 million sheets of paper per year globally.