



Fried Tofu Sandwich with Vegan Ranch

& Crisp Romaine Salad



30-40min



2 Servings

Hot and crispy, this vegan sandwich competes with the best fried fish sandwiches out there. We marinate tofu in an umami-rich tamari before dredging the slabs in batter twice for extra crispiness. Tofu also creates a creamy vegan ranch dressing made with tangy pickle juice, Dijon mustard, and fresh dill. We smear the ranch on golden, toasted buns and top with the crispy 47

What we send

- 1 pkg extra-firm tofu ²
- ½ oz tamari soy sauce ²
- 1 yellow onion
- 1 radish
- ¼ oz fresh dill
- 3 pkts Dijon mustard
- ¾ oz dill pickles
- 2 potato buns ^{3,4,1}
- 1½ oz cornstarch
- 1 romaine heart

What you need

- kosher salt & ground pepper
- sugar
- neutral oil
- apple cider vinegar (or red wine vinegar)
- ¼ c all-purpose flour ¹

Tools

- blender
- medium heavy skillet (preferably cast-iron)

Allergens

Wheat (1), Soy (2), Milk (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 49g, Carbs 67g, Protein 34g



1. Prep tofu & marinate

Cut **tofu block** into a 3½-inch square; reserve trimmings for step 3. Cut tofu square crosswise in two slabs, then transfer to a paper towel-lined plate and lightly press dry. In a shallow bowl, whisk together **tamari, ¼ cup water, and ¼ teaspoon each of salt and sugar**. Set tofu in the marinade, flipping occasionally (for more flavor, marinate in the fridge up to 24 hours).



2. Prep ingredients

Halve and thinly slice **half of the onion** (save rest for own use). Trim and thinly slice **radishes**.

In a medium bowl, whisk together **3 tablespoons oil, 1½ tablespoons vinegar, and a pinch of sugar**. Season to taste with **salt and pepper**. Add radishes; toss to coat. Set aside until step 6.

Pick **dill fronds** from stems; discard stems. Coarsely chop half of the dill.



3. Make vegan ranch

In the bowl of a blender, add **reserved tofu, half of the mustard, ¼ of the onions, 2 tablespoons water, 2 teaspoons vinegar, ¼ teaspoon sugar, 1 pickle chip, plus all of the pickle brine** (if any). Blend on high until smooth. Stir in **chopped dill** and season to taste with **salt and pepper**.

Preheat the broiler with a rack in the upper third.



4. Batter tofu

Lightly brush **cut sides of buns** with **oil**. Broil directly on upper third rack until lightly golden (watch carefully), 1-2 minutes. In a small bowl, mix **2 tablespoons vegan ranch and remaining mustard**. In a shallow bowl, whisk to combine **cornstarch, ¼ cup flour, 1 teaspoon salt, and a large pinch of black pepper**. Shake excess marinade from tofu and coat in the dry mixture.



5. Fry tofu

Brush **tofu** with the **ranch-mustard mixture**, then coat again in the **dry mixture**. Heat **¼-inch oil** in a medium heavy skillet over medium-high until shimmering. Reduce heat to medium. Add tofu; cook, turning halfway, until golden, 3-5 minutes per side. Adjust heat as needed. Transfer tofu to a wire rack and sprinkle with **salt**.



6. Finish & serve

Separate **2 lettuce leaves** and set aside. Halve **remaining lettuce** and slice crosswise. Add to bowl with **radishes** and toss to coat. Garnish with **remaining dill**. Spread some **vegan ranch** to the **bottom buns**, then top with **tofu, lettuce, and remaining pickles and onions**. Serve with **salad and remaining ranch** alongside. Enjoy!