



Fried Tofu Sandwich with Dill Pickle Ranch

& Crisp Romaine Salad



30-40min



2 Servings

Hot and crispy, this tofu sandwich competes with the best fried fish sandwiches out there. We marinate tofu in an umami-rich mushroom seasoning before dredging the slabs in batter twice for extra crispiness. Tofu also creates a creamy DIY 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

What we send

- 1 pkg extra-firm tofu ³
- ¼ oz mushroom seasoning
- 1 yellow onion
- 1 radish
- ¼ oz fresh dill
- 3 (¼ oz) Dijon mustard
- 3¼ oz dill pickles
- 2 artisan buns ^{1,2,3,4}
- 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 ⁴

Tools

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

Allergens

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

Nutrition per serving

Calories 980kcal, Fat 55g, Carbs 89g, Protein 37g



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 **mushroom seasoning, 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 dill pickle 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 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 **dill pickle ranch** to the **bottom buns**, then top with **tofu, lettuce**, and **remaining pickles and onions**. Serve with **salad** and **remaining ranch** alongside. Enjoy!