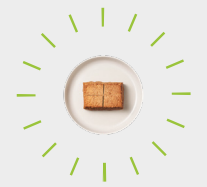




# MEXICAN-STYLE TOFU & CHARRED CORN TACOS

with Smokey Aioli



Make spiced tofu tacos



Tomato



Coriander



Lime



Sweetcorn



Firm Tofu



Mexican Fiesta  
Spice Blend



Mini Flour Tortillas



Shredded Cabbage  
Mix



Smokey Aioli

**Pantry Staples:** Olive Oil

Hands-on: **20** mins  
Ready in: **25** mins  
Spicy (Mexican  
Fiesta spice blend)

Get ready to spice up your tofu tonight. We reckon it's the key to a tasty taco. Well, that and the little kernels of juicy charred corn, slaw and the punchy smokey aioli. This dish is likely to get everyone on the tofu taco train!

# BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **medium frying pan**



## 1 GET PREPPED

Roughly chop the **tomato**. Roughly chop the **coriander**. Slice the **lime** (see ingredients list) into wedges. Drain the **sweetcorn** (see ingredients list).



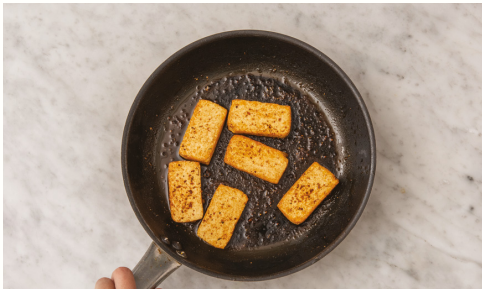
## 2 CHAR THE CORN

Heat a medium frying pan over a high heat. Add the **sweetcorn** and cook, tossing occasionally, until golden and lightly charred, **5-6 minutes**. Transfer to a medium bowl along with the chopped **tomato** and **coriander**. Season with **salt** and **pepper** and toss to combine.



## 3 COAT THE TOFU

Slice the **firm tofu** (see ingredients list) into thin strips (you should get 6 per person). In a medium bowl, gently toss together the **Mexican Fiesta spice blend**, tofu and a **drizzle of olive oil**. **TIP:** Be gentle when tossing the tofu so it doesn't break up!



## 4 FRY THE TOFU

Return the frying pan to a medium-high heat with a **drizzle of olive oil**. Add the spiced **tofu** and cook, until browned, **2 minutes** each side.



## 5 HEAT THE TORTILLAS

Heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 seconds bursts**, or until warm. In a medium bowl, toss together the **shredded cabbage mix**, **smokey aioli** and a **squeeze of lime juice**.



## 6 SERVE UP

Bring everything to the table to serve. Fill each tortilla with some dressed cabbage, tofu and charred corn salsa. Serve with any remaining lime wedges on the side.

# ENJOY!

# 2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
tomato	2	4
coriander	1 bunch	1 bunch
lime	½	1
sweetcorn	½ tin (150 g)	1 tin (300 g)
firm tofu	½ block	1 block
Mexican Fiesta spice blend	1 sachet	2 sachets
mini flour tortillas	6	12
shredded cabbage mix	1 bag (150 g)	1 bag (300 g)
smokey aioli	1 tub (50 g)	1 tub (100 g)

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3000kJ (718Cal)	632kJ (151Cal)
Protein (g)	31.2g	6.6g
Fat, total (g)	33.1g	7.0g
- saturated (g)	3.8g	0.8g
Carbohydrate (g)	67.4g	14.2g
- sugars (g)	9.5g	2.0g
Sodium (g)	1240mg	262mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589  
[Hello@HelloFresh.co.nz](mailto:Hello@HelloFresh.co.nz)

2019 | WK25

