



# Chilli Jam-Glazed Tofu Burger

with Sesame Fries & Sriracha Mayo

Grab your Meal Kit with this symbol



Potato



Sesame Seeds



Baby Spinach Leaves



Lemon



Mayonnaise



Sriracha



Southeast Asian Spice Blend



Cornflour



Chilli Jam



Burger Buns



Garlic Aioli



Firm Tofu



Shredded Cabbage Mix

Prep in: 20-30 mins  
Ready in: 30-40 mins

Got a hunger for a burger but you're looking for something veggalicious, we understand and that's why you won't go wrong with a tofu pattie between two buns. There's the chilli jam glaze to run over the tofu and a sriracha mayo to bring in those classic burger tastes. It's also perfect for dipping sesame fries in!

### Pantry items

Olive Oil

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	3	6
sesame seeds	½ sachet	1 sachet
baby spinach leaves	1 small bag	1 medium bag
lemon	½	1
mayonnaise	1 medium packet	1 large packet
sriracha	1 packet (20g)	1 packet (40g)
firm tofu	1 packet	2 packets
Southeast Asian spice blend	1 medium sachet	1 large sachet
cornflour	½ packet	1 packet
chilli jam	½ packet (50g)	1 packet (100g)
burger buns	2	4
shredded cabbage mix	1 bag (150g)	1 bag (300g)
garlic aioli	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4032kJ (964Cal)	617kJ (147Cal)
Protein (g)	36.7g	5.6g
Fat, total (g)	43g	6.6g
- saturated (g)	8.2g	1.3g
Carbohydrate (g)	103.2g	15.8g
- sugars (g)	30.6g	4.7g
Sodium (mg)	1412mg	216mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Bake the fries

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into fries.
- Place **potato** and **sesame seeds** (see ingredients) on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

**TIP:** If your oven tray is crowded, divide between two trays.

2



## Get prepped

- Meanwhile, roughly chop **baby spinach leaves**. Slice **lemon** into wedges.
- In a small bowl, combine **mayonnaise** and **sriracha**. Set aside.

3



## Prep & cook the tofu

- When the fries have **15 minutes** remaining, slice **firm tofu** in half lengthways to get 1 steak per person. Pat **tofu** dry with paper towel.
- In a medium bowl, combine **tofu**, **Southeast Asian spice blend** and a drizzle of **olive oil**.
- In a second medium bowl, combine **cornflour** (see ingredients) and a pinch of **salt**. Coat **tofu** in **cornflour**, then dust off excess cornflour.
- In a large frying pan, heat a drizzle of **olive oil** over medium heat. Cook **tofu**, until golden **3-4 minutes** each side.

4



## Glaze the tofu

- Remove pan from heat, then add **chilli jam** (see ingredients) and gently turn to coat.

5



## Cook the burger buns

- Halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- In a third medium bowl, combine **shredded cabbage mix**, **baby spinach**, a squeeze of **lemon juice** and a drizzle of **olive oil**. Season.

6



## Serve up

- Spread bases of burger buns with sriracha mayo.
- Top with chilli jam-glazed tofu and slaw.
- Serve with sesame fries, **garlic aioli** and any remaining slaw and lemon wedges. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2022 | CW47



## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)