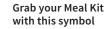
Chilli Jam-Glazed Tofu Burger

with Sesame Fries & Sriracha Mayo















Baby Spinach

Lemon



Mayonnaise

Sriracha





Firm Tofu

Southeast Asian Spice Blend

Cornflour







Chilli Jam **Burger Buns**









Shredded Cabbage

Pantry items

Olive Oil

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!

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
olive oil*	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	1/2	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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.



Get prepped

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



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.



Glaze the tofu

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



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.



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!



Rate your recipe