



SPICY TOFU BURGERS WITH FRESH HERBS, SRIRACHA, AND ROASTED VEGGIES

FAST. EASY. FRESH.

1. Start by preheating your oven to 350°F. Then, peel and finely dice one of the **shallots**, finely chop the **mint**, **basil**, and **cilantro** leaves.

2. Make your burgers. Start by patting your **tofu** dry with a clean dish towel or paper towel. Using your hands crumble the **tofu** into a small bowl and combine with the **tomato paste**, half the **sriracha**, **mint**, **basil**, **cilantro**, **shallot**, **Saigon Dreams Spice Mix**, **all-purpose flour**, and 1 tsp. **salt**.

3. Work the tofu mixture together until well combined and then form into 4 equal patties. Set onto one side of a large, parchment-lined, baking tray.

4. Next, de-seed and slice the **peppers** into ½-inch pieces, and roughly chop your remaining **shallot**. Place onto the other side of your tray and drizzle with **olive oil** and a pinch of **salt** and **pepper**. Toss until evenly coated. Transfer the tray to the oven and bake for 20-25 minutes, or until the burgers are firm to the touch and veggies are tender.

5. Meanwhile, toss your **Tuscan Baby Mix** with the **balsamic vinaigrette**. Thinly slice your **cucumber**.

6. To serve, spread a layer of **mayonnaise** on the bottom half of the **buns** then top with the burgers, **cucumber**, and **roasted veggies**. If desired, drizzle with some of your remaining **sriracha**. Serve alongside your Tuscan baby mix salad. Enjoy!



Ingredients (4 Person Serving – 514 Calories Per Serving)

Extra-Firm Tofu	350 g	Mayonnaise	2 Tbsp.
Tomato Paste	2 Tbsp.	Mini Cucumbers	2
Sriracha	4 Tbsp.	Sweet Bell Peppers	2
Fresh Mint	10 g	Olive Oil	4 tsp.
Fresh Basil	16 g	Peasant Buns	4
Cilantro	Small Bunch	Balsamic Vinaigrette	2 Tbsp.
Shallots	4	Tuscan Baby Salad Mix	120 g
Saigon Dreams Spice Mix	1 tsp.	Salt and Pepper	To Taste
All-Purpose Flour	5 Tbsp.		

35 Minute Cook Time!