



SWEET CHILI TOFU TACOS WITH CUCUMBER CARROT SLAW

FAST. EASY. FRESH.

1. Start by prepping your ingredients. Slice the **shallot** thinly and cut the **cucumbers** into small cubes. Peel and grate the **carrot**. Separate the **cilantro** leaves from the stems. Cut the **tofu** into 1-inch cubes.

2. In a bowl, mix the **tofu cubes** with the **cornstarch**. Heat the **oil** in a large pan over medium heat then, add the **tofu** and cook for 3-4 minutes on each side, or until they're golden and crispy. Remove and place on paper towels.

3. Remove the oil from the pan then, return the **tofu pieces** to the pan and add half of the **sweet chili sauce** and toss to combine. Remove from the heat.

4. Meanwhile, in a bowl mix the **mayonnaise** with the remaining **sweet chili sauce**.

5. Make the slaw. In a small bowl, combine the **shallot, carrot, cucumber, cilantro**, and the juice of half a **lime**. Season with **salt** and **pepper** to taste and mix well to combine.

6. To serve, top the **tortillas** with the slaw and the tofu pieces. Garnish with the mayonnaise sauce and **sesame seeds**. Enjoy!

Ingredients (2 Person Serving – 699 Calories Per Serving)

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|-------------------|---------|-----------------|-------------|
| Canola Oil | 3 Tbsp. | Cilantro | Small Bunch |
| Tortillas | 6 Small | Mini Cucumbers | 2 |
| Extra-Firm Tofu | 350 g | Carrot | 1 |
| Sweet Chili Sauce | ¼ Cup | Shallot | 1 |
| Cornstarch | 2 Tbsp. | Sesame Seeds | 1 Tbsp. |
| Mayonnaise | 2 Tbsp. | Salt and Pepper | To taste |
| Lime | 1 | | |



30 Minute Cook Time!