



# VEGAN COCONUT CURRY TOFU LETTUCE WRAPS

with Bell Pepper, Cilantro & Lime

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



1 | 2  
Lime



¼ oz | ½ oz  
Cilantro



1 | 2  
Baby Lettuce



1 | 2  
Tofu  
Contains: Soy



1 tsp | 2 tsp  
Garlic Powder



1 TBSP | 2 TBSP  
Curry Powder



1 | 2  
Coconut Milk  
Contains: Tree Nuts



1 oz | 2 oz  
Sweet Thai  
Chili Sauce



1 | 2  
Veggie Stock  
Concentrate



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.

\*The ingredient you received may be a different color.

HELLO

## LETTUCE WRAPS

Crisp, fresh lettuce leaves make a wonderfully crunchy cradle for tofu and veggies.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 490



## TOFU TIPS

For the crispiest tofu, first press out extra moisture by layering it between paper towels and placing a weight on top—a cutting board with a heavy can will do. Let the tofu cook in the pan without moving it, so it develops a nice crust.

## BUST OUT

- Paper towels
- Large pan
- Zester
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

## HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



## 1 PREP

- Wash and dry produce.
- Open and drain **tofu**; press out excess water with paper towels. Halve crosswise, then stand tofu upright and halve vertically. Lay flat and cut into  $\frac{3}{4}$ -inch cubes.
- Core, deseed, and dice **bell pepper** into  $\frac{3}{4}$ -inch pieces. Zest and quarter **lime** (for 4 servings, zest one lime and quarter both). Roughly chop **cilantro**. Trim and discard root end from **lettuce**; separate leaves.



## 3 FINISH CURRY

- Thoroughly shake **coconut milk** in container before opening. Stir in coconut milk, **chili sauce**, **stock concentrate**, **juice from half the lime**, and **1 tsp sugar** (2 tsp for 4 servings).
- Bring to a boil, then reduce heat to medium low. Simmer until curry has thickened and bell pepper is tender, 4-6 minutes. **TIP: If curry seems too thick, stir in splashes of water as needed.**
- Taste and season with **salt** and more lime juice if desired. Turn off heat; stir in **half the cilantro** and **lime zest** to taste.



## 2 START CURRY

- Season **tofu** with **salt** and **pepper**.
- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add tofu and cook, undisturbed, until lightly browned on bottom, 2-3 minutes.
- Add **bell pepper** and a **pinch of salt**; stir to combine. Cook, stirring occasionally, until bell pepper is softened and tofu is lightly browned all over, 5-7 minutes.
- Stir **garlic powder** and **2 tsp curry powder** (4 tsp for 4 servings) into same pan. (**TIP: Use more curry powder if you like a stronger flavor!**) Cook, stirring occasionally, 1 minute.



## 4 ASSEMBLE & SERVE

- Fill **lettuce leaves** with **curry** and garnish with **remaining cilantro**.
- Divide **lettuce wraps** between plates; serve with any **remaining lime wedges** on the side.