



PEANUT & MAKRUT LIME TOFU SALAD

with Coconut Dressing



Add makrut lime leaves to a coconut dressing



Garlic



Makrut Lime Leaves



Coconut Milk



Peanut Butter



Cucumber



Long Red Chilli (Optional)



Lemon



Peking Marinated Tofu



Slaw Mix

Pantry Staples: Olive Oil, Soy Sauce, Brown Sugar

Hands-on: **20-30** mins
Ready in: **25-35** mins
Spicy (optional long red chilli)

This heavenly tofu salad with coconut dressing will allow you to recreate an idyllic, balmy evening in the heart of Southeast Asia. With aromatic makrut lime leaves lending a zesty flavour, you'll be transported from your kitchen straight to the tropics.

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:
• **medium saucepan** • **large frying pan**



1 MAKE THE COCONUT DRESSING

Finely chop the **garlic** (or use a garlic press). Very thinly slice the **makrut lime leaves**. Heat a **drizzle** of **olive oil** in medium saucepan over a medium-high heat. Add the **garlic** and **makrut lime leaves** and cook until fragrant, **1 minute**. Add the **coconut milk** (see ingredients list), **peanut butter**, **soy sauce** and **brown sugar**. Bring to the boil and stir to combine. Reduce the heat to medium and simmer, stirring often, until thickened, **3-4 minutes**. Remove from the heat and set aside to cool slightly.



2 GET PREPPED

While the dressing simmers, roughly chop the **cucumber**. Thinly slice the **long red chilli** (if using). Slice the **lemon** (see ingredients list) into wedges. Reserve the marinade from the **Peking marinated tofu**, then cut the **tofu** into 1cm cubes.



3 START THE SALAD

In a large bowl, combine the **cucumber** and **slaw mix**.



4 COOK THE TOFU

In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **tofu** and cook, tossing, until browned and warmed through, **4-5 minutes**. Pour the **tofu marinade** into the pan and stir to coat.



5 BRING IT ALL TOGETHER

While the tofu is cooking, **drizzle** the **coconut dressing** over the salad. Season with **salt** and **pepper** and add a **generous squeeze** of **lemon juice**. Toss to coat.



6 SERVE UP

Divide the coconut-dressed slaw between bowls. Top with the Peking tofu and serve with any remaining lemon wedges. Garnish with the chilli (if using).

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
makrut lime leaves	2 leaves	4 leaves
coconut milk	½ tin (200ml)	1 tin (400ml)
peanut butter	1 packets (30g)	2 packets (60g)
soy sauce*	2 tsp	4 tsp
brown sugar*	1 tsp	2 tsp
cucumber	1 (medium)	1 (large)
long red chilli (optional)	1	2
lemon	½	1
Peking marinated tofu	1 packet	2 packets
slaw mix	1 bag (200g)	1 bag (400g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2310kJ (552Cal)	489kJ (117Cal)
Protein (g)	26.4g	5.6g
Fat, total (g)	36.9g	7.8g
- saturated (g)	14.9g	3.2g
Carbohydrate (g)	24.5g	5.2g
- sugars (g)	18.7g	4.0g
Sodium (g)	754mg	160mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589
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