



Cooking Made Easy

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## Early Summer Potato Salad

with Crispy Tofu, Dill & Tangy Dijon Dressing



Hold on to your hats, people: this is not your ordinary potato salad. Beefed up with crispy tofu, tender green beans, crunchy cucumber, and sautéed leek, you may never look at potato salad the same way again. Lemony dill is the pièce de résistance—don't be skimpy!

35 min

level 1

nut free

veggie

lactose free



Tofu



Baby Red Potatoes



Green Beans



Dijon Mustard



Dill



Celery



Cucumber



Red Wine Vinegar



Leek

Ingredients	2 People	4 People
Tofu	1)	2 blocks
Baby Red Potatoes		8 oz
Leek	1	2
Celery	1 stalk	2 stalks
Cucumber	1	2
Dill	1 sprig	2 sprigs
Dijon Mustard	2 t	4 t
Red Wine Vinegar	2 T	4 T
Green Beans	4 oz	8 oz
Olive Oil*	4 ½ T	9 T

\*Not Included

### Allergens

1) Soy

### Tools

Baking Sheet, Strainer,  
Large Bowl

Ruler

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**Nutrition per person** Calories: 577 cal | Carbs: 39 g | Fat: 38 g | Protein: 20 g | Fiber: 6 g



**1** Preheat oven to 400 degrees. Halve the **potatoes** lengthwise. Press the **block of tofu** between paper towels to remove excess liquid. **HINT:** If you have the time, you can repeat this step to remove even more liquid. Then, cut the **tofu** into 1-inch cubes.



**2** Place the **potatoes** and **tofu** on separate sides of a baking sheet and toss each with 1 tablespoon **olive oil** and a pinch of **salt** and **pepper**. Roast for 20-25 minutes, tossing halfway through, until golden brown.

**3** Trim the green stalk and the root from the **leek**, then halve the white part lengthwise. Rinse thoroughly until water to remove any sand between the layers, then thinly slice along with the **celery**. Trim the **green beans** and cut into 2-inch pieces. Meanwhile, peel, halve, and thinly slice the **cucumber** into half moons. Chop the **dill**.



**4** Cook the veggies: heat ½ tablespoon **olive oil** in a large pan over medium heat. Add the **celery**, **green beans**, and **leeks** and cook for 5 minutes, tossing, until softened. Season with **salt** and **pepper**.

**5** Make the **mustard vinaigrette**: In a small bowl, combine 2 teaspoons **dijon mustard**, 2 tablespoons **red wine vinegar**, and 3 tablespoons **olive oil**. Season with **salt** and **pepper**.



**6** In a large bowl, gently toss the **potatoes** with the **tofu**, **veggies**, **cucumber**, **dill**, and the **vinaigrette**. Season with **salt** and **pepper** and enjoy!