



PEPPER JACK BBQ TOFU SUBS

with Pickled Veggies, Potato Wedges & Garlic-Lime Mayo

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Red Onion



1 | 2
Jalapeño



1 | 2
Lime



1 Clove | 2 Cloves
Garlic



4 TBSP | 8 TBSP
BBQ Sauce



1 | 2
Ketchup



1 | 2
Veggie Stock
Concentrate



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 | 2
Tofu
Contains: Soy



1 TBSP | 2 TBSP
Cornstarch



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



8 oz | 16 oz
Broccoli Florets

Calories: 930



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1030



HELLO

QUICK-PICKLED VEGGIES

Jalapeño and onion get tangy in a snap, thanks to the microwave.

WEIGHT A MINUTE

If you have time, place tofu between paper towels, top with a cutting board, and add a weight (like a heavy can). This helps dry the tofu so it browns more evenly.

BUST OUT

- Zester
- Baking sheet
- 3 Small bowls
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (¼ tsp | ½ tsp)



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **half the onion (whole onion for 4 servings)**. Halve **jalapeño** lengthwise and remove ribs and seeds for less heat, then thinly slice into half-moons. Zest and quarter **lime (for 4, zest one lime; quarter both)**. Mince or grate **garlic**.

↻ Trim **broccoli florets** if necessary. (Save potatoes for another use.)



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of oil, salt, and pepper**. Roast on top rack until browned and tender, 20-25 minutes.
- ↻ Swap in **broccoli** for potatoes; roast until browned and tender, 15-18 minutes.



3 MAKE PICKLES & SAUCES

- Meanwhile, in a small microwave-safe bowl, combine **sliced onion, jalapeño, juice from half the lime, ¼ tsp sugar (½ tsp for 4 servings), and a pinch of salt**. Microwave until bright pink, 30 seconds. Set aside to pickle, tossing occasionally.
- In a separate small bowl, combine **BBQ sauce, ketchup, stock concentrate, juice from one lime wedge (two wedges for 4), and ¼ cup water (½ cup for 4)**.
- In a third small bowl, combine **garlic, mayonnaise, juice from one lime wedge (two wedges for 4), a pinch of lime zest, and a pinch of salt and pepper** to taste.



4 START TOFU

- Pat **tofu** dry with paper towels; slice crosswise into ¼-inch-thick planks. Coat tofu all over with **cornstarch** and season generously with **salt and pepper**.
- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add tofu and cook until golden brown and crispy, 3-4 minutes per side. (You may need to work in batches for 4 servings.)



5 FINISH TOFU

- Add **BBQ sauce mixture** to pan with **tofu**. Cook, stirring, until tofu is coated and sauce is thickened, 1-2 minutes.
- Remove pan from heat; sprinkle **pepper jack** over tofu and cover with lid. Set aside until ready to serve.



6 TOAST BUNS & ASSEMBLE

- Cut **baguettes** in half lengthwise. Toast until golden brown. **TIP: Place on a baking sheet or toast directly on oven rack. Brush cut sides with melted butter first for extra richness.**
- Fill baguettes with **cheesy BBQ tofu (spooning any remaining sauce from pan over top)** and as much **pickled onion and jalapeño (draining first)** as you like.



7 SERVE

- Divide **sandwiches** between plates. Serve with **potato wedges** and **garlic-lime mayo** for dipping.