

Korean Tofu Tacos

with Kimchi Slaw & Cilantro

DINNER

SERVINGS

2 4

PREP & COOK TIME

20 min

CALORIES

630

FAT

36g

CARBOHYDRATES

57g

PROTEIN

27g

MAIN INGREDIENTS

1. 1 garlic clove
2. 1 oz fresh ginger
3. 1 tbsp gochujang
4. 1 tbsp peanut butter
5. 1 tbsp tamari
6. 1 tsp turbinado sugar
7. 1 tbsp sesame oil
8. 14 oz organic extra firm tofu
9. 4 oz coleslaw blend
10. 3.5 oz vegan cabbage kimchi
11. 3 tbsp Follow Your Heart® Soy-Free Vegenaise®
12. 8 corn tortillas
13. ½ oz fresh cilantro
14. 1 tbsp (2 tbsp) vegetable oil*
15. Salt and pepper*
16. *Not included
17. For full ingredient list, see nutrition.
18. Directions for 4 servings indicated in parentheses

Allergens: peanut, soy

[Nutrition](#)

TOOLS

- Large nonstick skillet

INSTRUCTIONS

1

Mix the gochujang sauce

Preheat the oven to 350°F for the tortillas. Peel and mince the garlic. Peel and mince 2 tsp (4 tsp) ginger. Add minced garlic, minced ginger, gochujang, peanut butter, tamari, turbinado sugar, sesame oil, and 2 tbsp (4 tbsp) warm water to a medium bowl and whisk the gochujang sauce.

2

Crisp the tofu

Cut the tofu into ½ inch cubes. Heat 1 tbsp (2 tbsp) vegetable oil in a large nonstick skillet over medium-high heat. Add cubed tofu and cook until crispy in places, 3 to 5 minutes. Add gochujang sauce and cook another 2 to 3 minutes.

3

Make the kimchi slaw

Add the coleslaw blend, kimchi, Veganaise, and a pinch of salt and pepper to a large bowl. Toss the kimchi slaw to combine.

4

Serve

Wrap the corn tortillas in foil and place them in the oven to warm, 4 to 5 minutes. Roughly chop the cilantro leaves and stems. Divide the warmed corn tortillas between plates and top with Korean tofu and kimchi slaw. Top the Korean tofu tacos with chopped cilantro. 잘 먹겠습니다 (which translates to “I will eat well”)!