



# UCOOK

## Crumbed Tofu Caesar Salad

**with a gluten-free crust, That Mayo & oven-crisped kale**

Vegan, gluten-conscious, mouth-wateringly tangy and delicious? Alluring you today we have crispy Dijon mayo and quinoa crusted tofu slabs with a zinger of a caesar dressing, on top of a crunchy cucumber, kale and popping pea salad, with sprinkles of toasty flaked almonds and lemon zest. You may thank us later.

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**Hands-On Time:** 30 minutes

**Overall Time:** 40 minutes

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**Serves:** 3 People

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**Chef:** Tess Witney

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 Vegetarian

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 Warwick Wine Estate | First Lady Rosé

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## Ingredients & Prep

45g	Flaked Almonds
153,75ml	Dijon Mayo <i>(150ml That Mayo (Vegan) &amp; 3,75ml Dijon Mustard)</i>
2	Lemons <i>1½ zested &amp; cut into wedges</i>
3	Garlic Cloves <i>peeled &amp; grated</i>
45ml	Nutritional Yeast
120g	Peas
150g	Kale <i>rinsed &amp; roughly shredded</i>
45ml	Tapioca Flour
150ml	BIO XXI Quinoa Flakes
330g	Non-GMO Tofu <i>drained</i>
120g	Salad Leaves <i>rinsed</i>
150g	Cucumber <i>peeled into ribbons</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel

**1. TOASTY FLAKES** Preheat the oven to 180°C. Place the flaked almonds in a pan over a medium heat. Toast for 3-5 minutes until golden brown, shifting occasionally. Remove from the pan on completion and set aside to cool.

**2. CAESAR WAS VEGAN?** Boil the kettle. Place 120ml of the Dijon mayo in a small bowl. Combine with the juice of 3 lemon wedges, a drizzle of oil, and the grated garlic to taste. Gradually mix in the nutritional yeast until thick and 'cheesy'. Then, loosen with water in 5ml increments until drizzling consistency. Season to taste and set aside. Submerge the peas in boiling water for 2-3 minutes until plumped up and heated through. Drain on completion and set aside for serving.

**3. CRISPY KALE** Place the shredded kale on a roasting tray with a drizzle of oil, a squeeze of lemon juice, and some seasoning. Using your hands, massage until softened and evenly coated. Spread out in a single layer and roast in the hot oven for 10-12 minutes until crispy, shifting halfway. Remove from the oven on completion.

**4. CRUMB THE TOFU** In a shallow dish place the remaining Dijon mayo with a small splash of water, and whisk vigorously until runny. Prepare two more shallow dishes; one containing the tapioca flour (lightly seasoned) and the other containing the quinoa flakes. Pat the drained tofu dry with paper towel and cut into 6 slabs. Coat in the tapioca flour, then in the Dijon mayo, and lastly in the quinoa flakes, making sure they're fully coated in each mixture. When passing through the flakes, press them into the tofu so they stick and coat evenly. Dust off any excess in between coatings.

**5. GOLDEN SLABS** Return the pan to a medium-high heat with enough oil to cover the base. When hot, fry the tofu slabs for 4-5 minutes, gently turning as they colour, until crispy and golden all over. On completion, transfer to a baking tray (or the tray that was used for the kale) and pop in the oven for 2-3 minutes for some extra crisp!

**6. DINNER IS SERVED!** Lay out a bed of rinsed green leaves and top with the peas and crispy kale. Cover in the cucumber ribbons and place the crumbed tofu on top. Sprinkle over the toasted almond flakes and the lemon zest (to taste), and drizzle the whole plate with the creamy caesar dressing. Well done, Chef!



## Chef's Tip

For the crispiest results, fry the tofu in batches if necessary to avoid overcrowding the pan. Make sure to fry all of its sides — even the smaller ones!

## Nutritional Information

Per 100g

Energy	709kJ
Energy	169Kcal
Protein	6.9g
Carbs	19g
of which sugars	2.5g
Fibre	3.6g
Fat	7.4g
of which saturated	1.5g
Sodium	80mg

## Allergens

Allium, Sulphites, Tree Nuts, Soy

Cook  
within  
4 Days