



U C O O K

— COOKING MADE EASY

Crumbed Tofu Caesar Salad

**with That Mayo vegan mayo,
oven-crisped kale & flaked almonds**

Our vegan take on this famous salad is healthy and utterly delectable! It features crunchy tofu in a light and crisp panko crumb, added nutrients from peas and kale, and a creamy vegan caesar dressing. Ah, the taste of summer...

Hands-On Time: 30 minutes

Overall Time: 35 minutes

Serves: 4 People

Chef: Tess Witney

 **Vegetarian**

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Ingredients & Prep

60g	Flaked Almonds
205ml	Dijon Mayo <i>(5ml Dijon Mustard & 200ml That Mayo Vegan Mayo)</i>
2	Lemon <i>zested & cut into wedges</i>
2	Garlic Clove <i>peeled & grated</i>
60ml	Nutritional Yeast
160g	Peas
200g	Kale <i>rinsed & roughly shredded</i>
60ml	Tapioca Flour
200ml	Panko Breadcrumbs
440g	Tofu <i>drained</i>
160g	Green Leaves <i>rinsed</i>
200g	Cucumber <i>peeled into ribbons</i>

From Your Kitchen

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

1. TOAST THE ALMONDS Preheat the oven to 180°C. Place the flaked almonds in a large 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. VEGAN CAESAR DRESSING Boil the kettle. Place 160ml of the Dijon mayo in a bowl. Combine with the juice of 4 lemon wedges, a drizzle of oil, and the grated garlic to taste. Gradually mix in the nutritional yeast until thick and “cheesy”. Add water in 5ml increments until drizzling consistency. Season to taste and set aside. Submerge the peas in boiling water for 2-3 minutes until 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 in oil. Spread out in a single layer and roast in the hot oven for 8-10 minutes until crispy, shifting halfway. Remove from the oven on completion.

4. CRUMB THE TOFU Place the remaining Dijon mayo in a shallow dish with a small splash of water and whisk vigorously until runny. In a second shallow dish, combine the tapioca flour with a pinch of salt. Prepare a third shallow dish containing the breadcrumbs. Pat the slabs of tofu dry with some paper towel and cut in half to create four tofu steaks. Coat each steak in the tapioca flour, then in the mayo, and lastly in the breadcrumbs, making sure they're fully coated in each mixture. When passing through the breadcrumbs, press them into the tofu so they stick and coat evenly. Dust off any excess in between coatings.

5. FRY THE TOFU Return the pan to a medium-high heat with enough oil to cover the base. When hot, fry the crumbed tofu for 4-5 minutes, gently turning as it colours, until crispy and golden on each side. You may need to do this step in batches. 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 crispy kale and plump peas. Cover in the cucumber ribbons and place the crumbed tofu on top. Scatter over the toasted flaked almonds and the lemon zest (to taste). Drizzle the whole plate with the vegan caesar dressing and serve with a lemon wedge on the side. Well done, Chef!



Chef's Tip

Fry the tofu in batches if necessary to avoid overcrowding the pan, or you could end up with mushy tofu instead of crispy tofu! For the tastiest results, make sure to fry all sides of the tofu slabs – even the smaller sides!

Nutritional Information

Per 100g

Energy	700kJ
Energy	167Kcal
Protein	6.8g
Carbs	18g
of which sugars	2.3g
Fibre	3.5g
Fat	7.1g
of which saturated	1.5g
Sodium	136mg

Allergens

Gluten, Allium, Wheat, Sulphites, Tree Nuts, Soy

Cook
within 2
Days