

# **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.

Hands-On Time: 20 minutes

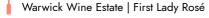
Overall Time: 30 minutes

Serves: 1 Person

Chef: Tess Witney



Vegetarian



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### Ingredients & Prep

15...

1

40g

50<sub>m</sub>l

110g

40g

159	riaked Aimonds
51,25ml	Dijon Mayo
	(50ml That Mayo (Vegan)
	& 1,25ml Dijon Mustard)

to cool.

- 1/2 zested & cut into wedges
- Garlic Clove peeled & arated

Lemon

- 15ml Nutritional Yeast Peas
- 50g Kale rinsed & roughly shredded
  - Tapioca Flour
- 15ml BIO XXI Quinoa Flakes
  - Non-GMO Tofu
  - drained Salad Leaves
- 50g Cucumber peeled into ribbons

rinsed

## 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
- 2. CAESAR WAS VEGAN? Boil the kettle. Place 40ml of the Dijon mayo in a small bowl. Combine with the juice of 1 lemon wedge, 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 8-10 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 guinoa flakes. Pat the drained tofu dry with paper towel and cut into 2 slabs. Coat in the tapioca flour, then in the Dijon mayo, and lastly in the guinoa 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!



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 100a

Energy	709k
Energy	169Kca
Protein	6.9
Carbs	199
of which sugars	2.5
Fibre	3.6
Fat	7.4
of which saturated	1.5
Sodium	80mg

## **Allergens**

Allium, Sulphites, Tree Nuts, Soy

Cook within 4 Days