

Tofu Bánh Mì

with Sesame-Roasted Romanesco

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
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Ingredients



14 oz Firm Tofu



1 Persian Cucumber



2 Tbsps Rice Vinegar



1 Tbsp Vegetarian
Ponzu Sauce



1 Tbsp Honey



2 Small Baguettes



6 oz Carrots



1 Tbsp Sesame Oil



1 Tbsp Sambal Oelek



1 Tbsp Sugar



1 head Romanesco
Cauliflower



1 clove Garlic



3 Tbsps Savory Black
Bean-Chile Sauce



2 Tbsps Mayonnaise



1 Tbsp Togarashi
Seasoning¹



Serve with Blue Apron
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¹. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds

1 Press the tofu & make the glaze

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Drain the **tofu**, then place on a paper towel-lined plate. Place several layers of paper towels on top, then place a heavy-bottomed pot (or pan) on top of the paper towels. Set aside to release the excess liquid at least 10 minutes.
- Peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a medium bowl, combine the **garlic paste**, **honey** (kneading the packet before opening), **ponzu**, and **black bean-chile sauce**; whisk to thoroughly combine.



2 Prepare & roast the cauliflower

- Meanwhile, wash and dry the fresh produce.
- Line two sheet pans with foil.
- Cut out and discard the core of the **cauliflower**; cut into small florets.
- Transfer to one sheet pan; drizzle with the **sesame oil** and season with salt and pepper. Toss to coat. Arrange in an even layer on one side of the sheet pan.
- Roast 17 minutes, or until lightly browned and slightly tender. Leaving the oven on, remove from the oven.



3 Roast & dress the tofu

- Using your hands, break the **pressed tofu** into bite-sized pieces.
- Transfer to the remaining sheet pan; drizzle with **olive oil** and season with the **togarashi**. Carefully toss to coat (the pieces may crumble). Roast 24 to 26 minutes, or until slightly crispy.
- Remove from oven and carefully transfer to the bowl of **glaze**; toss to coat.



4 Prepare the remaining ingredients & make the spicy mayo

- Meanwhile, thinly slice the **cucumber** into rounds.
- Peel the **carrots**; grate on the large side of a box grater.
- Halve the **baguettes**.
- In a bowl, combine the **mayonnaise** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Taste then season with salt and pepper if desired.



5 Pickle the vegetables

- In a medium heatproof bowl, combine the **cucumber rounds** and **grated carrots**.
- In a small pot, combine the **vinegar**, **sugar**, and $\frac{1}{3}$ **cup of water**. Season with salt and pepper. Heat to boiling on high.
- Once boiling, transfer to the bowl of **prepared cucumber and carrots**. Set aside to cool, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



6 Toast the baguettes & serve your dish

- Meanwhile, place the **halved baguettes**, cut side up, on the other side of the sheet pan of **partially roasted cauliflower**. Drizzle with **olive oil** and season with salt and pepper.
- Toast in the oven 5 to 7 minutes, or until the edges are lightly browned and the cauliflower is tender when pierced with a fork.
- Remove from the oven. Transfer the toasted baguettes to a work surface.
- Assemble the bánh mì using the **toasted baguettes**, **spicy mayo**, **dressed tofu**, and **as much of the pickled vegetables as you'd like** (discarding any liquid).
- Serve the **bánh mì** with the **roasted cauliflower** on the side. Enjoy!

