

Crispy 5 Spice Tofu Lettuce Wraps With a Noodle Cabbage Slaw

Swick

Serves 1 | Active Time: 30 minutes | Total Time:

Step 1: Make the Salad Cups

- 1 head Boston or bibb lettuce leaves cleaned and separated
- Black sesame seeds for garnish
- Lime wedges for garnish
- FOR MARINADE:
 - 1/3 cup vegetable or avocado oil plus more to brush or spray
 - 1/4 cup tamari
 - 2 tablespoons rice vinegar
 - 1 tablespoon five-spice powder
 - 2 tablespoons Sriracha sauce
 - 1 tablespoon light brown sugar
 - 1 1-inch piece ginger, grated
- FOR TOFU:
 - 1 16 ounces pack firm tofu pressed on a paper towel to drain excess liquid
 - 1 1/2 tablespoons cornstarch
 - 2 cups panko flour
- FOR PEANUT SAUCE:
 - 4 tablespoons sriracha sauce
 - 3 tablespoons peanut butter
 - 1 tablespoon tamari
 - 1 lime, juiced
 - 1 clove minced garlic
- FOR THE SLAW:
 - 1/3 cup mayonnaise
 - 2 tablespoons sriracha
 - 1/2 lime juiced
 - 2 carrots thinly sliced
 - 2 scallions thinly sliced
 - 1 pack Bean Thread Noodles cooked according to package directions
 - 1/4 head purple cabbage thinly sliced

Heat oven to 400F. Spray sheet pan with cooking spray and set aside.

PREP TOFU

In a large bowl, add all the ingredients for the marinade and whisk well to combine into a smooth liquid.

Break the tofu into large chunks and place in the marinade. Using a spatula, gently fold until all the tofu is coated in the marinade. Set aside to rest for 10 minutes.

In another medium bowl, combine panko and cornstarch. Working in batches, place marinated tofu into the panko and cornstarch mix. Coat each piece and place it onto the prepared sheet pan.

Repeat until all the tofu pieces are coated.

Spray cooking spray on the coated tofu. Bake in the preheated oven for 20-25 minutes until golden brown.

MAKE SLAW

Cook noodles according to package directions.

Place mayonnaise, sriracha sauce, lime juice into a bowl and mix to combine.

In another bowl, add noodles, carrots, cabbage, and scallions. Add the mayonnaise sauce. Using tongs, toss to mix until well incorporated.

MAKE PEANUT SAUCE

Add all the ingredients into a medium bowl and whisk to make a paste.

Slowly add 3 tablespoons of water while whisking constantly to thin out the sauce and get a smooth consistency.

ASSEMBLE CUPS

Place 1/4 cup of slaw onto a lettuce leaf, top with 3 pieces of cooked crispy tofu, drizzle with peanut sauce.

Repeat until you have used all the ingredients.

Sprinkle with sesame seeds, and serve immediately with lime wedges.