



The Satay Stack

Crispy Tofu Burger, Satay Inspired Sauce, Chips and Sambal Dressed Salad

Veggie Craft Burger

40-45 Minutes • Medium Spice • Veggie

37



Potatoes



Rice Vinegar



Sambal Paste



Firm Tofu



Thai Style
Spice Blend



Breadcrumbs



Coconut Milk



Peanut Butter



Ketjap Manis



Burger Buns



Baby Leaf Mix

Pantry Items

Oil, Salt, Pepper, Egg, Sugar, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Baking tray, bowl, kitchen paper, bowl and frying pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Rice Vinegar	15ml	22ml	30ml
Sambal Paste	30g	45g	60g
Firm Tofu** 11	250g	250g	375g
Thai Style Spice Blend 3	2 sachets	3 sachets	4 sachets
Breadcrumbs 13	50g	75g	100g
Coconut Milk	180ml	250ml	360ml
Peanut Butter 1	30g	45g	60g
Ketjap Manis 11	25g	37g	50g
Burger Buns 13	2	3	4
Baby Leaf Mix**	50g	70g	100g
Pantry	2P	3P	4P
Egg*	1	1	2
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Sugar for the Sauce*	½ tsp	¾ tsp	1 tsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	673g	100g
Energy (kJ/kcal)	4812/1150	715/171
Fat (g)	54.3	8.1
Sat. Fat (g)	19.6	2.9
Carbohydrate (g)	122.8	18.2
Sugars (g)	21.7	3.2
Protein (g)	42.3	6.3
Salt (g)	3.72	0.55

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

1) Peanut **3)** Sesame **11)** Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://www.hellofresh.co.uk) or use our app to rate this recipe

 You can recycle me!

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



1 Chop the Chips

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



4 Get Frying

Pop a large frying pan on high heat and add enough **oil** to completely coat the bottom of the pan. **TIP:** You want the oil to be hot so the tofu fries properly - heat for 2-3 mins before you add the tofu.

Once hot, carefully lay the **tofu** into the pan, reduce the heat to medium-high and fry until golden-brown, 4-6 mins each side. Adjust the heat if necessary.

Once cooked, transfer the **tofu** to a plate lined with kitchen paper.



2 Make the Dressing

Meanwhile, in a medium bowl, combine the **rice vinegar** and **half** the **sambal**. Season with **salt** and **pepper**. Set aside for now.

Drain the **tofu** and cut widthways into slices (3 per person). Pat dry with kitchen paper, then sprinkle over the **Thai style spice blend** and season with **salt** and **pepper**.



5 Make your Satay Sauce

Discard the **oil** from the **tofu** pan and wipe clean. Pop it back on medium-high heat with the **coconut milk**, **peanut butter**, **ketjap manis**, remaining **sambal** and the **sugar for the sauce** (see pantry for amount). Stir to combine.

Bring to the boil, then lower the heat and simmer until thickened, 2-3 mins.

Meanwhile, halve the **burger buns** and pop them into the oven to warm through, 2-3 mins.

Toss the **baby leaves** through the **sambal dressing**. **TIP:** Don't add the leaves too early or they'll go soggy.



3 Tofu Time

Crack the **egg** (see pantry for amount) into a large bowl and whisk with a fork.

Put the **breadcrumbs** into another large bowl and season with the **salt** (see pantry for amount) and **pepper**.

Dip the **tofu** into the **egg**, then the **breadcrumbs**, ensuring it's completely coated. Shake off the excess and transfer to a plate.



6 Finish and Serve

When everything's ready, spread the **bun bases** with the **mayonnaise** (see pantry for amount). Add a handful of **sambal salad** and top with your **crispy tofu**, then drizzle over some **satay sauce**. Sandwich shut with the **bun lids**.

Serve your **craft burgers** with the **fries** and remaining **salad** alongside.

Pour any remaining **satay sauce** into a **ramekin** for dipping.

Enjoy!