



The Satay Stack

Crispy Tofu Burger, Satay Inspired Sauce, Chips and Radish Salad

Veggie Craft Burger 40 Minutes • Very Hot • 1 of your 5 a day • Veggie



Potatoes



Radishes



Rice Vinegar



Baby Gem Lettuce



Tofu



Thai Style
Spice Blend



Panko Breadcrumbs



Coconut Milk



Peanut Butter



Sambal Paste



Ketjap Manis



Burger Bun

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.

Cooking tools

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

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Radishes**	100g	150g	200g
Rice Vinegar	15ml	22ml	30ml
Baby Gem Lettuce**	1	2	2
Tofu** 11	280g	420g	560g
Thai Style Spice Blend 3	2 sachets	3 sachets	4 sachets
Panko Breadcrumbs 13	50g	75g	100g
Coconut Milk	200ml	300ml	400ml
Peanut Butter 1	30g	45g	60g
Sambal Paste	15g	22g	30g
Ketjap Manis 11	25g	37g	50g
Burger Bun 13	2	3	4
Pantry	2P	3P	4P
Egg*	1	1	2
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 for uncooked ingredient	Per serving 735g	Per 100g 100g
Energy (kJ/kcal)	4661 /1114	634 /152
Fat (g)	56.4	7.7
Sat. Fat (g)	24.3	3.3
Carbohydrate (g)	110.9	15.1
Sugars (g)	20.5	2.8
Protein (g)	44.1	6.0
Salt (g)	2.63	0.36

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, milk, egg, mustard, celery, soya, 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.

Contact

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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.



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, 8-10 mins total. Turn every 2-3 mins and adjust the heat if necessary.

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



Pickle and Slice

Meanwhile, trim and thinly slice the **radishes**.

Add the **radish** and **rice vinegar** to a medium bowl. Season with **salt** and **pepper**, then set aside to pickle.

Trim the **baby gem**, halve lengthways, then thinly slice.



Make your Satay Sauce

Discard the **oil** from the **tofu** pan and wipe clean. Pop it back on medium-high heat.

Add the **coconut milk**, **peanut butter**, **sambal**, **ketjap manis**, **sugar for the sauce** (see pantry for amount) and remaining **Thai style spice blend** to the pan. 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.



Spicy Tofu Time

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

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

Put the **panko breadcrumbs** into another large bowl and season with **salt** 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.



Finish and Serve

When everything's ready, toss the **baby gem** with the **pickled radish**.

Pop the **burger buns** onto your plates and spread the **bases** with the **mayonnaise** (see pantry for amount). Add a handful of **salad** and top with your **crispy tofu**, then drizzle over some **satay sauce** and sandwich shut with the **bun lid**.

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

Pour any remaining **satay sauce** into a small bowl for dipping.

Enjoy!