

# Roasted Brussels Sprout Tacos with Sriracha Aioli

We discovered the magical pairing of Brussels sprouts and sriracha aioli on a food-mission and put our spin on it for Meez. The creamy, spicy sauce is a wonderful counterpoint to shredded Brussels sprouts. Add in some baked tofu and feta, and it's a deliciously crazy cross-cultural taco dinner.

15 Minutes to the Table

15 Minutes Hands On

1 Whisk *Super Easy*

## Getting Organized

### EQUIPMENT

- Large Skillet
- Small Skillet
- Mixing Bowl

### FROM YOUR PANTRY

- Olive Oil
- Salt & Pepper

### 6 MEEZ CONTAINERS

- Brussels Sprouts
- Baked Tofu
- Aioli
- Sriracha
- Corn Tortillas
- Feta

## Make The Meal Your Own

If you ordered the **Carb Conscious version** we sent you romaine lettuce instead of the tortillas to make a salad, reducing the **carbs per serving to 29g**. Cut the romaine lettuce head in half the long way leaving the root at the bottom intact, so each romaine-heads half holds together. Arrange the romaine halves, cut-side-up, on a cutting board and drizzle with olive oil, salt and pepper. Heat a large skillet over medium heat and place the romaine halves in the pan, cut-side-down. Cook until the leaves start to brown, about 2 minutes. Flip the romaine halves and cook the other side until it starts to brown, an additional 2 minutes. Return the romaine to the cutting board and cut into 1" pieces. In step 3. Layer the brussels, tofu, sriracha aioli and feta on top of the romaine.

## Good To Know

**The trick to the brussels sprouts** is to have your pan really hot before adding them. Trust us, it makes a big difference.

**If you're making the vegan version**, we're skipping the feta and mayonnaise in the aioli. Add a little olive oil instead, or add 2 to 3 Tbsp vegan mayo per diner.

**Health snapshot per serving** – 425 Calories, 18g Protein, 61g Carbs, 358 g sodium, 8g Fiber, 12 Smart Points

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Brussels Sprouts, Baked Tofu, Corn Tortillas, Feta Cheese, Mayonnaise, Sriracha, Lime, Cinnamon

meez *meals*

### 1. Cook the Brussels Sprouts and Baked Tofu

Heat 2 Tbsp olive oil in a large skillet over medium-high heat. Once the skillet is very hot, add the **Brussels Sprouts** and cook until just tender, about 3 to 5 minutes. Set aside.

Add the **Baked Tofu** to the now-empty pan and cook until hot, 1 to 2 minutes.

### 2. Make the Aioli

Put the **Aioli** into a mixing bowl and stir in as much of the **Sriracha** as you'd like.

*Sriracha is spicy.  
Start with a ¼ of the  
container and add more  
to taste.*

### 3. Assemble the Tacos

Heat the **Corn Tortillas** directly over a gas burner (or in a small, dry skillet) for 15 to 30 seconds per side.

Fill the warm tortillas with the Brussels sprouts and tofu and top with sriracha aioli and **Feta**. Enjoy!

*Love this recipe? #meezmagic*

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**