

# Roasted Brussels Sprout Tacos with Sriracha Aioli

An all-time member favorite, back by popular demand. We discovered the magical pairing of Brussels sprouts and sriracha aioli on a food-mission to Mercadito here in Chicago and had to 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

**We like the Sriracha aioli on its own**, but if you want to add an extra layer of salt, try adding a splash of soy sauce.

**Omnivore's Option** – Bacon is a great fit for this meal. Just crisp it separately and add it to the tacos before serving.

## 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**