**Tofu Bahn Mi Wrap**

**PREP TIME:** 5 MIN  
**TOTAL TIME:** 8 MIN

**INGREDIENTS**

- 1 8-10 IN. TORTILLA
- 3-4 SLICES OF CRISPY (BAKED OR FRIED) TOFU
- 1/4 CUP SLICED CARROTS AND DAIKON
- 1 TBSP MAYO OR GREEK YOGURT
- ~1 TSP SIRACHA, OR MORE AS PREFERRED
- 1/4 CUP OF CILANTRO (CHOPPED)

**DIRECTIONS:**

1. Lay your tortilla on a flat surface and carefully cut a slit from edge to the middle of the tortilla.
2. Place the crispy tofu in the lower right quarter.
3. Spread the mayonnaise (or Greek yogurt) and siracha on the lower left quarter.
4. Place the sliced carrots and daikon on the top left quarter. Place the cilantro in the top right quarter.
5. Folder the bottom right quarter over the bottom left quarter then over the top left quarter and lastly, on the top right quarter. You should have a triangle-shaped wrap.
6. Optional: You can heat up your wrap in the toaster or skillet for 1-2 minutes on each side or until lightly brown.