

Roaming Dragon | Vancouver, British Columbia
Malaysian Lime-Chili Tofu Grilled Burritos
Serves 6

Roaming Dragon in Vancouver was one of the first trucks we featured on Eat St. Many, many trucks and chefs later, it is still one of the best, and you're going to understand why with this recipe.

I still remember the first time I tried Don Letendre's incredible fusion cuisine. I knew instantly that this truck was going to be a huge hit. The six basic items on the menu contain over four hundred ingredients and combine the best old-world Asian techniques with a new-world Grumman '67 truck.

These burritos may sound intimidating, but you can do it. It just takes a little Zen-like patience . . . and some shredded sui choy cabbage.

Pickled Red Cabbage

½ red onion, thinly sliced
1 cup (250 mL) thinly shredded red cabbage
½ cup (125 mL) packed brown sugar
¼ cup (60 mL) cider or malt vinegar

Malaysian Peanut Sauce

1 cup (250 mL) garlic cloves
1 cup (250 mL) chopped galangal
15 kaffir lime leaves
½ cup (125 mL) vegetable oil
5 cups (1.25 L) skinless roasted unsalted peanuts, coarsely chopped
2 cups (500 mL) shaved palm sugar
2 cups (500 mL) kecap manis (sweet soy sauce), plus extra for drizzling
¼ cup (60 mL) sambal badjak

Carrot Salad

3 tbsp (45 mL) rice vinegar
1 tbsp (15 mL) mirin
2 tbsp (30 mL) sugar
2 tbsp (30 mL) sesame oil
1 large carrot, shaved into long ribbons
¼ cucumber, halved lengthwise and sliced
2 to 3 tbsp (30 to 45 mL) coarsely chopped fresh cilantro
½ cup (125 mL) unsalted peanut halves

Burritos

3 tbsp (45 mL) canola oil

1 lb (450 g) firm tofu, cut in ½- × 1-inch pieces

3 cups (750 mL) shredded sui choy
(napa) cabbage

¾ cup (175 mL) shredded red cabbage

6 large flour tortillas

½lb (225 g) spinach leaves

¾ cup (175 mL) julienned carrots (about 2 medium carrots)

Make the pickled red cabbage a day or so ahead. In a large nonreactive bowl, combine onion, cabbage, sugar, and vinegar; stir to combine. Cover and chill for 24 hours, stirring occasionally. (Pickled cabbage keeps, refrigerated, for up to 3 days.)

For the peanut sauce, in a blender combine garlic, galangal, lime leaves, and ¼ cup (60 mL) of the oil. Process until very finely chopped. Heat remaining ¼ cup (60 mL) oil in a large, deep skillet over very low heat. Add garlic mixture; cook gently, stirring frequently, until garlic is cooked but not coloring. Add peanuts, palm sugar, kecap manis, and sambal badjak; stir well. Add enough water to cover peanut mixture. Cook, stirring constantly (peanuts burn easily), until sauce thickens, about 45 minutes. Let cool.

For the carrot salad, in a small bowl, combine vinegar, mirin, sugar, and sesame oil; whisk until sugar is dissolved. In a medium bowl, combine carrot ribbons, cucumber, cilantro, and peanuts. Toss with vinaigrette to taste. Set aside.

For the burritos, in a large skillet, heat 2 tbsp (30 mL) of the oil over medium-high heat. Fry tofu until golden and crispy on all sides, about 5 minutes per side. Drain on paper towels. Wipe out skillet.

Divide sui choy cabbage and red cabbage among flour tortillas. Top each serving with ¾ cup (175 mL) peanut sauce. Arrange tofu over sauce; top with pickled red cabbage, spinach, and julienned carrots. Fold in bottom and top, then fold in sides.

Heat remaining 1 tbsp (15 mL) oil in skillet over medium heat. Cook burritos, starting seam side down, until golden brown on both sides. Cut each burrito in half on the diagonal with a serrated knife. Drizzle with kecap manis. Serve with carrot salad.