



Tofu and Zucchini Fried Rice

with Spicy Chile Sauce



30-40min



2 Servings

This fried rice gets a kick from Sambal Oelek, a fiery chile sauce. Instead of onions, we chose leeks for a mellow sweetness and fresh ginger for spice. The trick is to use a heavy skillet or baking dish to press any liquid from the tofu before cooking, ensuring a lovely golden crisp on its surface. If you like Sambal Oelek as much as we do, you may just drizzle extra on top before serving. Co...

What we send

- fresh cilantro
- basmati rice
- leek
- zucchini
- fresh ginger
- garlic
- rice wine vinegar
- sambal oelek ¹⁷

What you need

- coarse salt
- freshly ground black pepper
- sugar
- vegetable oil

Tools

- large skillet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 540kcal



1. Press tofu

Unwrap tofu and cut into 5 planks. Lay planks on a couple sheets of paper towel and cover with 2 more sheets paper towel. Place a baking dish or heavy skillet on top of tofu to drain.



2. Make rice

Combine rice and 1 cup water in a small saucepan and bring to a boil. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, 15 minutes. Spread rice on a plate or baking sheet to cool.



3. Chop vegetables

Halve leek lengthwise and thinly slice. Rinse leek in cold water, letting grit settle to the bottom. Lift leeks out of water; drain. Cut zucchini into 1/2" pieces. Remove tofu from paper towels and cut into 3/4" pieces. Peel and finely chop ginger and garlic.



4. Brown tofu and vegetables

Heat 1 tablespoon oil in a nonstick skillet. Add tofu and cook until golden brown, about 4 minutes. Transfer to a plate. Add 1 tablespoon oil and add zucchini, leeks, ginger, and garlic and season with salt and pepper. Cook until zucchini is tender, about 5 minutes.



5. Crisp rice

Return tofu and rice to skillet and cook, pressing gently on mixture to help crisp up rice, until mixture looks pretty dry, about 2 minutes.



6. Make sauce

Whisk soy sauce, sesame oil, 1 teaspoon Sambal Oelek, and 1 teaspoon sugar in a small bowl. Add sauce to skillet and cook, stirring, until combined. Serve topped with cilantro and if you like, drizzle with more Sambal for extra heat. Enjoy!