



Tofu Bibimbap with Brown Rice

& Sesame Spinach

| This version of the recipe is customized with brown rice.



30-40min



2 Servings

What we send

- 1 pkg extra-firm tofu ⁶
- 2 (½ oz) tamari ⁶
- 5 oz quick-cooking brown rice
- 1 carrot
- 5 scallions
- 5 oz baby spinach
- ¼ oz pkt toasted sesame seeds ¹¹
- 2 pkts Sriracha

What you need

- garlic
- neutral oil
- sugar
- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper

Tools

- small saucepan
- box grater
- rimmed baking sheet
- medium skillet

Allergens

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 32g, Carbs 74g, Protein 35g



1. Marinate tofu

Preheat broiler with a rack in the center. Drain **tofu**, then cut into 1-inch cubes. Drain well on paper towels. Finely chop **2 teaspoons garlic**. In a medium bowl, combine **all of the tamari, 1 teaspoon of the garlic, 1 tablespoon oil, and 2 teaspoons sugar**, whisking until sugar is dissolved. Transfer tofu to bowl and toss very gently to coat.



4. Broil tofu

Generously **oil** a rimmed baking sheet. Lift **tofu** from **marinade** and arrange on prepared baking sheet; reserve marinade. Season tofu with **salt** and **pepper**. Broil on center oven rack until browned in spots, 10-15 minutes (watch closely as broilers vary). Remove from oven and carefully pour reserved marinade over tofu.



2. Cook rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 22 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.



5. Sauté spinach

Meanwhile, heat **2 teaspoons oil** in a medium skillet over medium. Add **remaining garlic** to skillet, and cook until fragrant, about 30 seconds. Add **spinach** and **1 teaspoon sesame seeds**, and cook, stirring, until spinach is wilted, about 2 minutes. Remove skillet from heat and season spinach to taste with **salt** and **pepper**.



3. Pickle carrots

While rice cooks, scrub and coarsely grate **carrot**. Trim **scallions**, then thinly slice about ¼ cup. In a medium bowl, whisk to combine **1 tablespoon each of oil and vinegar, ¼ teaspoon sugar, and a pinch of salt**. Add carrots and half of scallions to bowl, stirring to combine. Set aside until ready to serve.



6. Finish & serve

Fluff **rice** with a fork, then stir in **remaining sliced scallions**. Serve **scallion rice** topped with **tofu and any marinade, sesame spinach, and pickled carrots**. Sprinkle **remaining sesame seeds** over top and drizzle with **Sriracha**. Enjoy!