

# DINNERLY



## Crispy Maple-Tamari Tofu with Jasmine Rice & Snow Peas



50min



2 Servings

If there's any recipe that'll convert you into a tofu-believer, it's this one. We're baking the tofu til it's addictively crispy, then tossing it in a sweet and sticky and savory sauce. Make a meal of it by throwing in crisp snow peas, fluffy jasmine rice, and a sprinkle of salted peanuts. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 1 pkg extra-firm tofu <sup>6</sup>
- 2 (¼ oz) cornstarch
- 4 oz snow peas
- 1 oz salted peanuts <sup>5</sup>
- 2 (½ oz) tamari soy sauce <sup>6</sup>
- 1 oz maple syrup

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic

### TOOLS

- small saucepan
- rimmed baking sheet
- box grater or microplane
- medium nonstick skillet

### ALLERGENS

Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 730kcal, Fat 30g, Carbs 80g, Protein 36g



#### 1. Cook rice

Preheat oven to 425°F with a rack in the lower third.

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



#### 2. Prep tofu

Cut **tofu** into 1-inch cubes; spread out on a paper towel-lined baking sheet and pat dry.

In a medium bowl, whisk together **1 tablespoon cornstarch** and **a generous pinch each of salt and pepper**. Add tofu and gently toss to coat. Drizzle with **1 tablespoon oil** and toss to coat.



#### 3. Bake tofu & prep

Wipe same baking sheet dry; add **tofu** in an even layer. Bake on lower oven rack until browned and crisp on the bottom, flipping tofu halfway through cooking time, about 40 minutes.

Meanwhile, trim **snow peas**, if desired. Finely grate **½ teaspoon garlic**. Using a rolling pin or heavy skillet, crush **peanuts** in packet.



#### 4. Cook peas & make sauce

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **snow peas** and cook, stirring often, until browned in spots and softened, 2–3 minutes. Transfer to a plate; reserve skillet.

In a medium bowl, whisk together **all of the tamari**, **maple syrup**, **grated garlic**, **remaining cornstarch**, and **¼ cup water** until smooth.



#### 5. Finish & serve

Heat reserved skillet over medium-high. Add **tofu** and **maple-tamari mixture**. Cook, stirring constantly, until sauce is thickened and sticky, 30–60 seconds. Remove from heat; stir in **snow peas**. Season to taste with **salt and pepper**.

Serve **maple-tamari tofu** and **snow peas** over **rice** with **peanuts** sprinkled over top. Enjoy!



#### 6. Air fry it!

Instead of baking the tofu in step 3, cook them in an air fryer at 375°F for 20 minutes.