



Crispy Tofu in Creamy Coconut Sauce

with Cashews, Green Beans & Brown Rice



1h



2 Servings

This vegetarian crowd-pleaser features light and crispy tofu with tender green beans that simmer in a sweet and savory coconut sauce. We coat wedges of tofu with cornstarch to ensure crisp edges, and nutty brown rice is the perfect vehicle for soaking up the irresistible sauce. Crunchy chopped cashews and fresh scallions are the final garnishes for this crave-worthy meal.

What we send

- 5 oz brown rice
- 1 pkg extra-firm tofu ¹
- 2 oz tamari soy sauce ¹
- ½ lb green beans
- garlic
- 2 scallions
- 2 (1 oz) salted cashews ²
- ¾ oz coconut milk powder ^{3,2}
- 1½ oz cornstarch

What you need

- kosher salt & ground pepper
- white wine vinegar (or vinegar of your choice)
- sugar
- neutral oil

Tools

- small saucepan
- large nonstick skillet

Allergens

Soy (1), Tree Nuts (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 920kcal, Fat 42g, Carbs 101g, Protein 38g



1. 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, 35–40 minutes. Drain in a fine-mesh sieve.



2. Prep tofu

Cut **tofu** into ½-inch thick planks, then cut each plank on a diagonal into triangles. Pat very dry with paper towels, then transfer to a medium bowl. Drizzle with **1 tablespoon tamari** and carefully toss to coat; set aside to marinate.



3. Prep ingredients & sauce

Trim **green beans**; cut into 1-inch pieces. Finely chop **1 teaspoon garlic**. Trim **scallions** and thinly slice. Coarsely chop **cashews**.

In a small bowl, whisk to combine **coconut milk powder** and **½ cup warm tap water**. Whisk in **remaining tamari**, **chopped garlic**, **half of the scallions**, **¾ teaspoon cornstarch**, and **1 tablespoon each of vinegar and sugar**.



4. Cook tofu

Transfer **remaining cornstarch** to a shallow bowl or plate. Add **tofu**, turning to evenly coat.

Heat **½-inch oil** in a large nonstick skillet over medium until shimmering. Add tofu in batches, being careful not to overcrowd skillet. Sear until deeply golden, 1–2 minutes per side. Transfer to a paper towel-lined plate; season with **salt**.



5. Cook beans & add sauce

Drain **all but 1 tablespoon oil** from skillet; set over medium-high heat. Add **green beans** and **a pinch of salt**. Cook, stirring occasionally, until crisp-tender and charred in spots, 5–7 minutes. Stir in **coconut milk mixture** and **half of the cashews**. Simmer over medium-low heat until sauce thickens, 1–2 minutes.



6. Finish & serve

Fluff **rice** with a fork.

Serve **crispy tofu** and **green beans** over **rice** with **remaining scallions** and **chopped cashews** sprinkled over top. Enjoy!