

DINNERLY

Indo-Chinese Chili Tofu

with Basmati Rice



30-40min



2 Servings

WHAT WE SEND

- 1 pkg extra-firm tofu ⁶
- 1 green bell pepper
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce ⁶
- 2 (1½ oz) cornstarch
- 5 oz basmati rice
- 1 red onion

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 0kcal



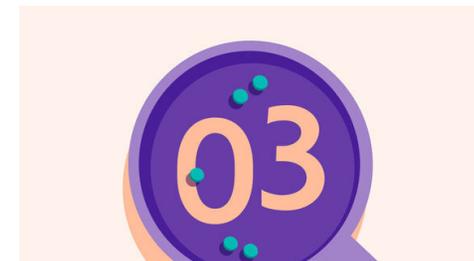
1. Cook rice

In a small saucepan, combine rice, 1¼ cups water, and ½ teaspoon salt. Bring to a boil. Cover and cook over low heat until liquid is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

Drain tofu, then cut into 1-inch cubes; drain well on paper towels. Halve pepper, discard stem and seeds, then cut half into 1-inch pieces. Cut half the onion into 1-inch pieces (save remaining pepper and onion for personal use). Finely chop 1 large garlic clove.



3. Mix sauce; coat tofu

In a small bowl, whisk together chili sauce, tamari, 1 teaspoon cornstarch, 2 tablespoons ketchup, 1 teaspoon sugar, ½ teaspoon vinegar, and ½ cup water.

In a large bowl, toss tofu with remaining cornstarch until evenly coated.



4. Fry tofu

In a medium nonstick skillet, heat ¼-inch oil over medium-high heat until shimmering. Add tofu and cook, turning pieces occasionally, until crisp and lightly golden on all sides, 4–6 minutes. Transfer to a paper towel-lined plate. Drain off all but 1 tablespoon oil from skillet.



5. Stir-fry & serve

Add garlic to skillet and cook over high heat until fragrant, about 30 seconds. Add onions and peppers; cook, stirring frequently, until just softened, 1–2 minutes. Add sauce mixture and cook until bubbling and thickened, 1–2 minutes. Add tofu and mix well; season to taste with salt and pepper.

Serve chili tofu with rice. Enjoy!



6.