

DINNERLY

Red Braised (or Five Spice Braised) Tofu

with Jasmine Rice



30-40min



2 Servings

WHAT WE SEND

- 1 pkg extra-firm tofu ⁶
- 5 oz jasmine rice
- 1 oz mirin ¹⁷
- 2 (½ oz) tamari soy sauce ⁶
- 1 oz fresh ginger
- 2 scallions
- ¼ oz cornstarch
- ¼ oz Chinese five spice

WHAT YOU NEED

- sugar
- neutral oil

TOOLS

- medium nonstick skillet
- small saucepan

ALLERGENS

Soy (6), Sulphites (17). 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 and 1¼ cups water; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

Drain tofu. Cut tofu blocks in half lengthwise then crosswise into ¾-inch thick slices. Pat dry on paper towels. Trim scallions. Cut white portions into 2-inch sections. Thinly slice scallion greens; reserve for garnish. Cut 3 thin slices of ginger.



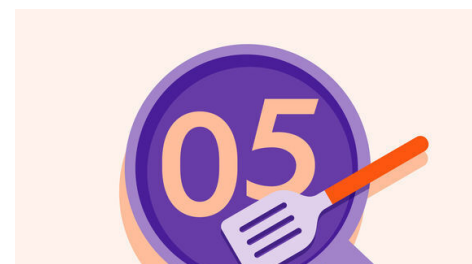
3. Brown tofu

In a medium nonstick skillet, heat 2 tablespoons oil over medium-high. Add tofu and cook until browned on both sides, 4–5 minutes per side. Transfer to a plate.



4. Braise tofu

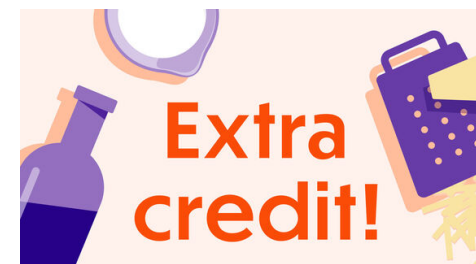
Add scallion whites and ginger to skillet; cook, stirring often, until lightly browned and fragrant, 1–2 minutes. Add mirin, tamari, ¼ teaspoon five spice, 1 tablespoon sugar, and ½ cup water. Bring to a simmer. Add tofu and simmer on medium-low heat, covered, for 10 minutes.



5. Finish & serve

In a small bowl, stir together 1 teaspoon cornstarch and 1 tablespoon water. Uncover skillet and stir in cornstarch slurry. Cook over medium-high heat, gently stirring, until sauce is bubbling, thickened, and coats the back of a spoon, 2–3 minutes. Discard scallion and ginger pieces.




Transfer tofu to a plate and sprinkle with scallion greens. Serve with rice. Enjoy!



6.

Extra credit!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

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