

DINNERLY



Crispy Maple-Tamari Tofu & Brown Rice with Snow Peas



1,5h



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, hearty brown rice, and a sprinkle of salted peanuts. We've got you covered!

WHAT WE SEND

- 5 oz brown rice
- 1 pkg extra-firm tofu ²
- 2 (¼ oz) cornstarch
- 4 oz snow peas
- 1 oz salted peanuts ¹
- 2 (½ oz) tamari soy sauce ²
- 1 oz maple syrup

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 720kcal, Fat 32g, Carbs 77g, Protein 37g



1. Cook rice

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

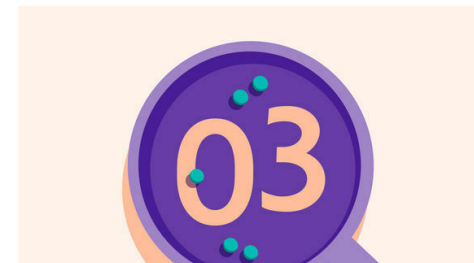
Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, 35–40 minutes. Drain in a fine-mesh sieve.



2. Prep tofu

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

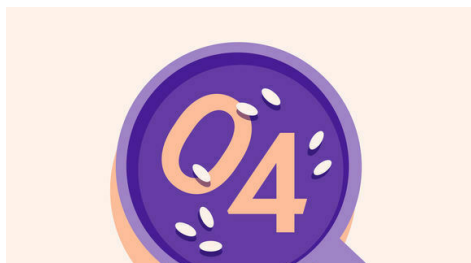
In a medium bowl, whisk together 1 **tablespoon cornstarch** and a **generous pinch each of salt and pepper**. Add tofu and gently toss to coat. Drizzle with 1 **tablespoon oil** and toss to coat.



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.

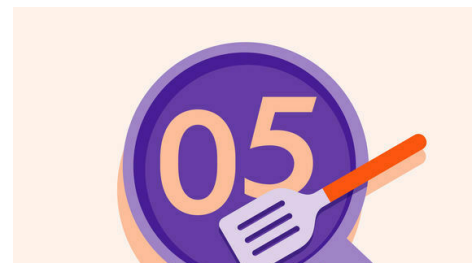
Meanwhile, trim **snow peas**, if desired. Finely grate ½ **teaspoon garlic**. Using a rolling pin or heavy skillet, crush **peanuts** in packet.



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.

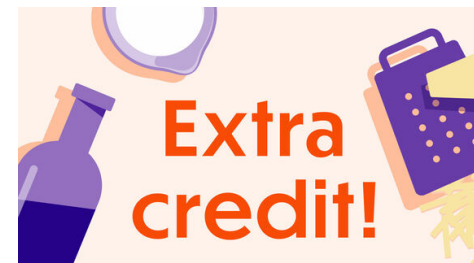
In a medium bowl, whisk together **all of the tamari, maple syrup, grated garlic, remaining cornstarch**, and ¼ cup water until smooth.



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.