

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 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
- 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 740kcal, Fat 30g, Carbs 82g, 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.

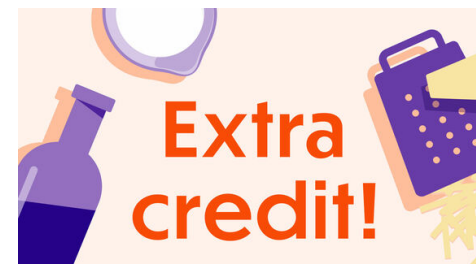
In a medium bowl, whisk together **all of the tamari**, **maple syrup**, **grated garlic**, **remaining cornstarch**, and **¼ cup water** until smooth.



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.