

DINNERLY



Chinese Five Spice-Braised Tofu with Scallions & Jasmine Rice

 30-40min  2 Servings

Meat can't have all the braising fun—let tofu join the party! We've got you covered!

WHAT WE SEND

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

WHAT YOU NEED

- neutral oil
- sugar

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 620kcal, Fat 24g, Carbs 73g, Protein 28g



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 block in half lengthwise, then crosswise into ¾-inch thick slices; pat dry on paper towels.

Trim **scallions**; cut scallion whites into 2-inch sections and thinly slice scallion greens.

Cut **3 thin slices of ginger** (save rest for own use).



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, 1 tablespoon sugar, ¼ teaspoon Chinese five spice**, 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 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 **rice** alongside. Enjoy!



6. Check us out!

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