



Vegan Filipino Tofu Sisig

with Jasmine Rice



30-40min



2 Servings

You don't have to be a meat eater to enjoy this beloved Filipino dish. Pan-seared tofu and mushrooms bring the plant-based meatiness we crave, while bell peppers, onions, and jalapeños create an irresistible veggie medley. And what's that deliciously creamy sauce we dollop on top? It's vegan mayo! Just blend together a cashew-based sauce to take the flavors of this sisig to another level.

What we send

- 5 oz jasmine rice
- 1 pkg extra-firm tofu ¹
- 1 bell pepper
- 4 oz mushrooms
- 1 jalapeño chile
- garlic
- 2 scallions
- 1 lemon
- 1 oz salted cashews ²
- 3 oz stir-fry sauce ^{1,3}

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- small saucepan
- blender
- medium nonstick skillet

Allergens

Soy (1), Tree Nuts (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 980kcal, Fat 59g, Carbs 86g, Protein 31g



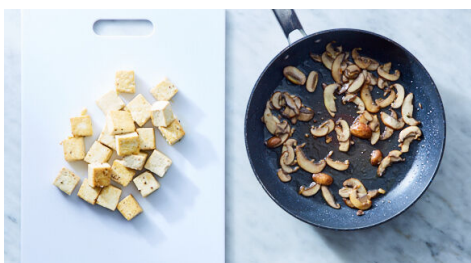
1. Cook rice

In a small saucepan, combine **rice, 1 ¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Drain **tofu**, then cut into 1-inch cubes. Dry well on paper towels. Halve **bell pepper**, discard stem and seeds, then chop into 1-inch pieces. Trim stem ends from **mushrooms**, then thinly slice caps into ⅓-inch slices. Finely chop **1 teaspoon jalapeño**. Finely chop **1 teaspoon garlic**. Trim stem ends from **scallions** and thinly slice, keeping light and dark greens separate.



4. Brown tofu & mushrooms

Heat **2 tablespoons oil** in a medium nonstick skillet over high. Add **remaining tofu** and season with **salt** and **pepper**. Cook, stirring once, until golden brown on two sides, about 5 minutes total. Transfer to a plate.

Heat **2 teaspoons oil** in same skillet over medium. Add **mushrooms** and **a pinch of salt**; cook, stirring, until deeply browned, 5-7 minutes.



5. Build sisig

To skillet with **mushrooms**, add **bell peppers**; cook, stirring, until crisp-tender, 2-3 minutes. Add **chopped garlic**, **scallion light greens**, and **jalapeños**; cook until fragrant, 1-2 minutes. Add **tofu, stir fry sauce**, and **2 tablespoons of the vegan mayo**, stirring sauce until combined and creamy.



3. Make vegan mayo

Squeeze **juice from half of the lemon** into a blender; cut **remaining lemon** into wedges. To blender, add **cashews, 2 tofu cubes, ¼ cup oil, 2 tablespoons water** and **a pinch each of salt and sugar**. Blend on high until thick and smooth (add water 1 tablespoon at a time if mixture is too thick). Season to taste with additional **salt, sugar**, and **pepper**.



6. Finish & serve

Squeeze **juice from 2 lemon wedges** into **sisig**; stir to combine. Season to taste with **salt** and **pepper**.

Fluff **rice** with a fork. Serve **tofu sisig** over **rice** with **scallion light greens** sprinkled over top and **remaining lemon wedges** and **vegan mayo** alongside.