



Pineapple Fried Rice

with Tofu & Cashews



20-30min



2 Servings

Who needs takeout when you can whip up this Thai classic at home? Sweet and tart pineapple is the star of this dish and gets sautéed with crunchy snow peas and tender tofu. We enhanced the flavors of this fried rice with a combination of a stir-fry sauce, vinegar, and fragrant cilantro. Roasted cashews add the perfect crunch.

What we send

- 5 oz jasmine rice
- 3 oz stir-fry sauce ^{1,3}
- 1 pkg extra-firm tofu ¹
- 4 oz snow peas
- 1 piece fresh ginger
- garlic
- 2 scallions
- 4 oz pineapple cup
- 1 oz salted cashews ²
- ¼ oz fresh cilantro

What you need

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- neutral oil

Tools

- small saucepan
- rimmed baking sheet
- medium nonstick skillet

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

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 630kcal, Fat 20g, Carbs 90g, Protein 23g



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 15 minutes. Keep covered for 5 minutes, then spread out on a rimmed baking sheet to cool.



4. Cook tofu & veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **crumbled tofu** and season with **salt** and **pepper**. Cook, stirring once, until golden brown on two sides, about 5 minutes. Add **snow peas**, season with **salt** and **pepper**, and cook until crisp-tender, 3-4 minutes.



2. Make sauce & dry tofu

In a small bowl, stir to combine **all of the stir-fry sauce, 1 tablespoon water**, and **1 teaspoon vinegar**; set aside for step 5.

Halve **tofu**, pat very dry, then crumble half into bite-sized pieces (save rest for own use). Place on a paper towel-lined plate to drain.



5. Add aromatics & rice

Reduce heat to medium-high. Stir in **pineapple, chopped garlic and ginger**, and **¾ of the sliced scallions**. Cook until pineapple is warm, about 3 minutes. Add **cooled rice** and **stir-fry sauce mixture**; cook, tossing, until ingredients are combined, about 1 minute. Season to taste with **salt** and **pepper**.



3. Prep ingredients

(Due to supply issues, the green beans in this recipe have been substituted with snow peas.)

Trim **snow peas**, then snap or cut in half crosswise. Peel and finely chop **1 ½ teaspoons ginger**. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Coarsely chop **pineapple**.



6. Finish & serve

Coarsely chop **cashews** and **cilantro leaves and stems**. Stir **cilantro** into **fried rice**. Serve **fried rice** garnished with **chopped cashews** and **remaining sliced scallions**. Enjoy!