

DINNERLY



Spicy Peanut Tofu with Jasmine Rice & Charred Broccoli



30-40min



2 Servings

Do you ever view your life as the passing of time between meals doused in spicy peanut sauce? No? Just us? Maybe after this one you will. We've got you covered!

WHAT WE SEND

- 1 pkg extra-firm tofu ²
- ½ lb broccoli
- 1 oz salted peanuts ¹
- ½ oz tamari soy sauce ²
- 1.15 oz peanut butter ¹
- 1 oz gochujang ²
- 5 oz jasmine rice
- ¼ oz cornstarch

WHAT YOU NEED

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

TOOLS

- small saucepan
- large 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 900kcal, Fat 46g, Carbs 88g, Protein 37g



1. Prep ingredients

Drain **tofu**, cut into 1-inch cubes, then dry well on paper towels. Cut **broccoli** into 1-inch florets, if needed. Finely chop **3 large cloves of garlic**. Chop **peanuts**. In a small bowl, combine **tamari**, **half each of the garlic, peanut butter, and gochujang** (or less depending on heat preference, it's spicy), **2 teaspoons vinegar**, **1½ teaspoons sugar**, and **¼ cup water**. Set aside.



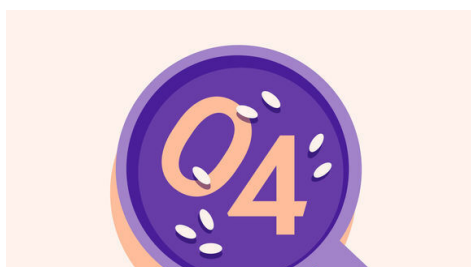
2. Cook rice

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.



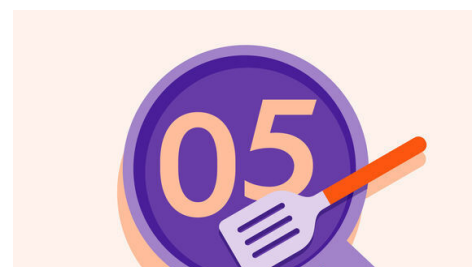
3. Cook tofu

In a large bowl, toss **tofu** with **cornstarch**, **1 teaspoon salt**, and **a pinch of pepper**. Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Cook **tofu**, turning occasionally, until well browned on all sides, 6–8 minutes. Transfer to a paper towel-lined plate. Wipe out skillet.



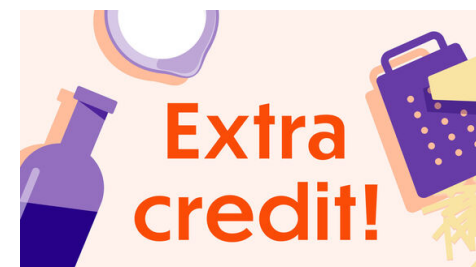
4. Cook broccoli

Heat **1 tablespoon oil** in same skillet over medium-high. Add **broccoli** and cook, stirring occasionally, until well charred, 3–4 minutes. Add **remaining garlic** and cook until fragrant, about 1 minute more. Carefully add **2 tablespoons water**, cover, and steam until tender, 1–2 minutes more. Transfer broccoli to a bowl. Wipe skillet.



5. Serve

Return same skillet to medium heat. Add **tofu** and **peanut sauce**. Cook, stirring occasionally, until sauce is slightly thickened, 1–2 minutes. Add **peanuts**. Serve **spicy peanut tofu** over **rice** with **charred broccoli** alongside. Enjoy!



6. Bring the heat!

Oh so you like it real spicy? Push the limits with a drizzle of Sriracha over everything!