

DINNERLY



Sweet & Sour Tofu with Chili & Basmati Rice



40-50min



2 Servings

Sweet & sour needs no introduction, especially when it's got a hot date like fried tofu. We've got you covered!

WHAT WE SEND

- 5 oz basmati rice
- 1 pkg extra-firm tofu ¹
- 1 green bell pepper
- 1 red onion
- 2 pkts Sriracha
- 2 (½ oz) tamari soy sauce ¹
- 2 (1½ oz) cornstarch

WHAT YOU NEED

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

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 860kcal, Fat 31g, Carbs 115g, Protein 29g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil, then cover and cook over low heat until liquid is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

Drain **tofu**, then cut into 1-inch cubes; drain well on paper towels.

Halve **pepper**, discard stem and seeds, then cut half into 1-inch pieces. Cut **half of the onion** into 1-inch pieces (save remaining pepper and onion for own use).

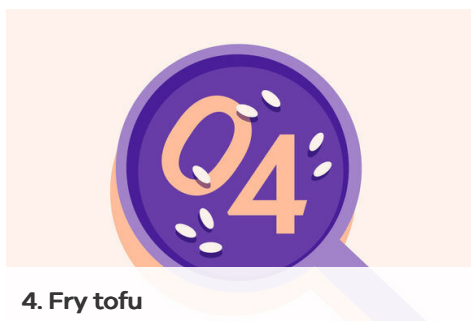
Finely chop **1 large garlic clove**.



3. Mix sauce; coat tofu

In a small bowl, whisk together **sriracha** (use half for less spice), **tamari**, **2 tablespoons ketchup**, **1 tablespoon sugar**, **½ tablespoon vinegar**, **1 teaspoon cornstarch**, and **¼ cup water**.

In a large bowl, toss **tofu** with **remaining cornstarch** until evenly coated.



4. Fry tofu

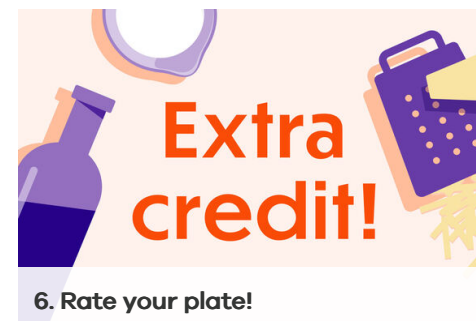
In a medium nonstick skillet, heat **¼-inch oil** over medium-high until shimmering. Add **tofu** and cook, turning pieces occasionally, until crisp and lightly golden all over, 4–6 minutes. Transfer to a paper towel-lined plate. Drain off **all but 1 tablespoon oil** from skillet.



5. Stir-fry & serve

Add **garlic** to skillet and cook over high heat until fragrant, about 30 seconds. Add **onions and peppers**; cook, stirring frequently, until just softened, 2–3 minutes. Add **sauce mixture** and cook until bubbling and thickened, 1–2 minutes. Add **tofu** and mix well; season to taste with **salt** and **pepper**.

Serve **sweet & sour chili tofu** with **rice**.
Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.