



## Warm Tofu & Spicy Garlic Sauce

with Rice and Choy Sum



20-30min



2 Servings

The combination of warm soft tofu, short-grain rice, and an intensely flavored garlic-chili sauce is heavenly. In fact, you'll want to make sure you get a little of all in one bite—the sauce is best when it has soaked through the rice and tofu. A side of choy sum packed with antioxidants balances the meal with a refreshing crunch. Cook, relax, and enjoy!



## What we send

- sushi rice
- sesame seeds
- crushed red pepper
- clove garlic
- scallions
- choy sum
- toasted sesame oil <sup>11</sup>

## What you need

- coarse salt
- sugar

## Tools

- fine-mesh sieve
- medium saucepan
- medium skillet
- small saucepan

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

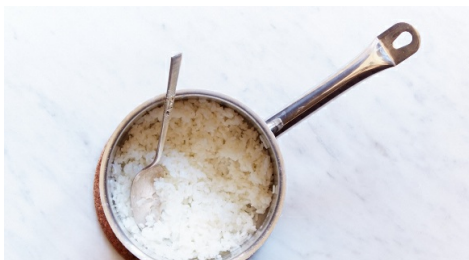
**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 660kcal, Fat 21g, Carbs 67g, Proteins 44g



### 1. Cook rice

Rinse rice in a fine-mesh sieve until water runs clear. Combine rice, 1 cup water, and ¼ teaspoon salt in a small saucepan and bring to a boil. Reduce heat to simmer, cover, and cook until water is absorbed and rice is tender, 15 minutes. Keep covered until ready to serve.



### 4. Make sauce

Peel and grate or finely chop garlic. Remove roots from scallions then finely chop. Stir garlic, scallions, tamari, sesame oil, sesame seeds and crushed red pepper, and ½ teaspoon sugar.



### 2. Simmer tofu

Carefully rinse tofu, then cover with cold water in a medium saucepan. Bring to a simmer over medium-high heat, then keep warm, covered, over very low heat.



### 5. Cook greens

Add choy sum to same skillet used for sesame seeds and add ½-inch water. Bring to a boil and cook until tender, turning over occasionally, about 3 minutes. Drain water.



### 3. Toast seeds

Meanwhile, place sesame seeds in a dry medium skillet over medium-high. Cook, stirring, until toasted, 1-2 minutes. Transfer to a cutting board. Sprinkle crushed red pepper on top then roughly chop together.



### 6. Serve

Carefully lift tofu from saucepan with a large spatula and pat dry with paper towels. Cut tofu in half. Divide rice and choy sum between plates. Top rice with tofu then spoon sauce over the top. Serve any extra sauce alongside. Enjoy!