



Take-Out Style: 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 green beans 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
- 3.6 oz stir-fry sauce ^{1,6}
- 14 oz extra-firm tofu (use half) ⁶
- 4 oz green beans
- 1 oz fresh ginger
- garlic
- scallions
- 4 oz fresh pineapple
- 1 oz salted cashews ¹⁵
- 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

Allergens

Wheat (1), Soy (6), Tree Nuts (15).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 20g, Carbs 91g, Protein 22g



1. Cook rice

In a small saucepan, combine **rice, 1 ¼ cups water**, and **½ teaspoon salt**. 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.



2. Make sauce

In a small bowl, stir to combine **all of the stir-fry sauce, 1 tablespoon water**, and **1 teaspoon vinegar**.



3. Prep ingredients

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. Trim **green beans**, then cut into 1-inch pieces. Finely chop **1 ½ teaspoons peeled ginger** and **1 teaspoon garlic**. Trim **scallions**, then thinly slice about ¼ cup. Coarsely chop **pineapple**.



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 **green beans**, season with **salt** and **pepper**, and cook until crisp-tender, 3-4 minutes.



5. Add aromatics & rice

Reduce skillet heat to medium-high. Stir in **pineapple, garlic, 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**.



6. Finish & serve

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