



**FAST**

## Caramel Tofu

with Charred Bok Choy & Rice



20-30min



2 Servings

We like to think of this as the takeout meal of our dreams—lightning fast, but with fresh ingredients and nuanced flavors. The secret is a caramelized sugar sauce, infused with fresh ginger and garlic and then combined with other heavy hitters including black-bean garlic paste and scallions. Fragrant jasmine rice soaks up the stick sauce that coats the protein-packed tofu, and bok choy makes a crisp, clean side.

## What we send

- 5 oz jasmine rice
- 1 pkg extra-firm tofu <sup>1</sup>
- garlic (use 1 large clove)
- 1 oz fresh ginger
- 1 oz scallions
- ½ lb baby bok choy
- ¼ oz fresh cilantro
- 2 oz black bean sauce (use 1 Tbsp) <sup>1,2</sup>

## What you need

- kosher salt & ground pepper
- neutral oil, such as vegetable
- sugar

## Tools

- fine-mesh sieve
- small saucepan
- medium skillet
- rimmed baking sheet

## Allergens

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 680kcal, Fat 27g, Carbs 81g, Protein 30g



### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with **1¼ cups water** and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook until water is absorbed and rice is tender, about 17 minutes. Cover to keep warm until ready to serve.



### 4. Make caramel tofu

In same skillet, stir to combine **¼ cup sugar** and **2 tablespoons water**. Cook, without stirring, over medium heat until melted. Continue to cook, swirling the skillet occasionally, until sugar is honey-colored, 4-5 minutes. Add **1 tablespoon of the black bean garlic sauce** and **½ cup water**, swirling (don't stir) to combine (caramel may harden, but will melt again over heat).



### 2. Prep ingredients

Meanwhile, drain **tofu**, then cut into 6 (1-inch thick) slices. Place slices between paper towels and pat very dry. Peel and finely chop **1 teaspoon garlic** and **1 tablespoon ginger**. Trim **scallions**, then thinly slice. Quarter **bok choy**, keeping root ends intact. Coarsely chop **cilantro leaves and tender stems** together.



### 5. Simmer tofu

Bring **sauce** to a simmer, then stir in **reserved garlic, ginger and scallions**. Place **tofu** over sauce. Simmer, uncovered, about 3 minutes. Carefully flip tofu, then continue to cook until sauce is slightly thickened and glossy, about 3 minutes more. Preheat broiler with top rack 6 inches from heat source.



### 3. Cook aromatics

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped garlic and ginger** and **sliced scallions**. Cook, stirring, until fragrant, 1-2 minutes. Transfer to a bowl and reserve for step 5. Wipe out skillet.



### 6. Broil bok choy & serve

On a rimmed baking sheet, toss **bok choy** with **1 tablespoon oil** and **a pinch each salt and pepper**. Broil on top oven rack until **bok choy** is tender and slightly charred in spots, 2-3 minutes (watch closely, as broilers vary). Fluff **rice**, and serve topped with **tofu** and **caramel sauce**, with **bok choy** alongside. Garnish with **cilantro**. Enjoy!