



Spicy Tofu Fried Rice

with Spring Vegetables



20-30min



2 Servings

Tamari is typically a gluten-free variety of soy sauce, made from fermented soy beans, but unlike soy sauce, which has added roasted wheat, tamari is made solely made from soy.

What we send

- jasmine rice
- fresh ginger
- garlic
- asparagus
- toasted sesame oil ¹¹
- scallions
- chili garlic sauce ¹⁷
- peas
- 6
- 6

What you need

- 2 large eggs ³
- kosher salt & ground pepper
- sugar

Tools

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

Allergens

Egg (3), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

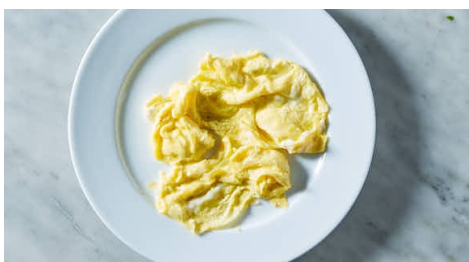
Nutrition per serving

Calories 650kcal, Fat 29g, Carbs 71g, Protein 26g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Fluff rice with a fork and spread out on a rimmed baking sheet to cool.



4. Scramble eggs

Beat **2 eggs** in a small bowl. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add eggs and season with **salt** and **pepper**. Cook, stirring occasionally, until softly scrambled, about 1 minute. Transfer to a plate. Wipe out skillet.



2. Prep ingredients

Meanwhile, drain **tofu**, cut in half crosswise, and pat dry. Cut half of the tofu into ½-inch cubes (save other half for own use). Trim ends from **scallions**, then thinly slice. Peel and finely chop **1 tablespoon each garlic and ginger**. Trim bottom 2 inches from **asparagus**, then cut spears into ½-inch pieces.



5. Make stir-fry

Heat **1 tablespoon oil** in same skillet until shimmering. Add **tofu cubes** and **½ teaspoon salt**; cook over medium-high, stirring once or twice, until lightly browned, 5–6 minutes. Add **asparagus** and **chopped ginger and garlic** to skillet and cook, stirring until asparagus is crisp-tender, about 2 minutes.



3. Prep sauce

In a small bowl, combine **all of the chili sauce** (or less depending on heat preference), **tamari**, **3 tablespoons water**, **1½ teaspoons sugar**, and **2 teaspoons sesame oil**.



6. Finish & serve

Add **rice**, **peas**, and **most of the scallions** (save rest for garnish) and cook, stirring to combine. Stir **sauce**, add to skillet, and cook, stirring occasionally, until rice is coated, about 4 minutes. Stir in **scrambled eggs** and cook until heated through, about 1 minute. Spoon **tofu fried rice** onto plates and garnish with **remaining scallions**. Enjoy!