



Tofu Mushroom Lettuce Cups

with Sushi Rice



30-40min



2 Servings

We love the idea of eating with our hands so we're pretty psyched about these taco-like lettuce cups. But since they're filled with tender sweet brown rice and a savory tofu and mushroom mixture (psst, it tastes like pork!) you could easily assemble these as a bowl to be eaten with a fork or chopsticks: it's your call. Either way, cook, relax, and enjoy!

What we send

- ¼ oz fresh cilantro
- ¼ oz cornstarch
- 1 oz rice vinegar
- 4 oz mushrooms
- 2 oz dark brown sugar
- 1 head bibb lettuce
- 5 oz jasmine rice
- 1 pkg extra-firm tofu ⁶

What you need

- coarse salt

Tools

- large skillet
- small saucepan

Allergens

Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

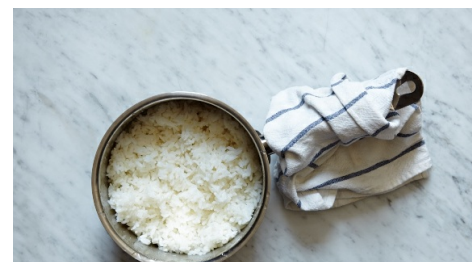
Nutrition per serving

Calories 810kcal, Fat 25g, Carbs 103g, Protein 41g



1. Drain tofu

Cut tofu into planks. Lay tofu on a double layer of paper towels. Cover with 2 more layers of paper towels and cover with a heavy baking dish or skillet. Set aside to drain for 15 minutes. Trim stems from mushrooms and chop caps.



2. Cook rice

Rinse rice in a fine-mesh sieve until water runs clear. Combine rice, 1½ cups water, and a pinch of salt in a small saucepan. Bring to a boil, reduce heat to low, and cover. Cook until rice is tender and water is absorbed, about 15 minutes. Set aside, covered, 5 minutes. Fluff with a fork.



3. Crumble tofu

Meanwhile, using your hands, crumble tofu into small pieces in a large bowl. Add cornstarch and toss to coat. Whisk vinegar, tamari, brown sugar, and sambal together in a small bowl.



4. Cook tofu

Heat 1 tablespoon oil in a large nonstick skillet over medium-high. Add tofu, season with ¼ teaspoon salt, and cook, tossing occasionally, until golden and crispy, about 5 minutes. Transfer tofu to a plate.



5. Cook mushrooms

Add 1 tablespoon oil to skillet along with mushrooms. Season with ¼ teaspoon salt and cook, stirring often, until liquid is evaporated and mushrooms are browned, about 4 minutes. Return tofu to skillet and add tamari-vinegar sauce. Cook, tossing, until liquid is mostly absorbed, about 2 minutes.



6. Serve

Separate bibb lettuce into individual leaves and rinse and dry if necessary. Pick cilantro leaves from stems. Fill lettuce cups with rice and top with tofu mixture and cilantro. Enjoy!