

DINNERLY



Pan-Fried Tofu with Stir-Fry Sauce & Steamed Rice



20-30min



2 Servings

We've just come to the realization that tofu is EXTREMELY underrated. It's just a curd to us. Get it? As in, bean curd? Ok, well, you don't have to love our jokes, as long as you really love our meals. And this is one we're feeling pretty good about. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 pkg extra-firm tofu ²
- 4 oz snow peas
- 2 scallions
- 3 oz stir-fry sauce ^{2,3}
- ¼ oz pkt toasted sesame seeds ¹

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)

TOOLS

- small saucepan
- large nonstick skillet

COOKING TIP

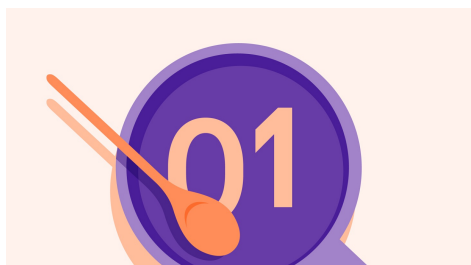
Before you get cooking, make sure to check out our frying tip in step 6!

ALLERGENS

Sesame (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 760kcal, Fat 34g, Carbs 80g, Protein 32g



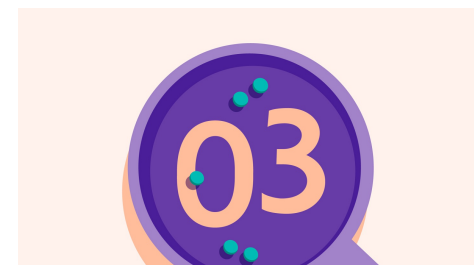
1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Fry tofu

Drain **tofu**, cut in half lengthwise, then cut crosswise into 6 slices to make 12 squares. Cut each square diagonally to make 24 triangles; pat dry. Heat **¼-inch oil** in a large nonstick skillet over medium-high. Add tofu and cook, turning once, until golden and crisp, 8–10 minutes. Transfer to a paper towel-lined plate. Drain all but **1 tablespoon oil** in skillet.



3. Prep ingredients

While **tofu** is frying, trim and discard stem ends from **snow peas**. Trim ends from **scallions**, then cut into 1-inch pieces.

In a liquid measuring cup, whisk together **½ cup water**, **stir-fry sauce**, and **1 teaspoon vinegar**; set aside until step 5.



4. Stir-fry snow peas

Heat same skillet with **reserved frying oil** over high. Add **snow peas** and **scallions**; cook, stirring occasionally, until crisp-tender and browned in spots, 1–2 minutes. Transfer to paper towel-lined plate with **tofu**.



5. Finish & serve

To same skillet, add **fried tofu** and **stir-fry sauce**; cook, stirring, until sauce is slightly reduced and **tofu** is coated, about 2 minutes. Remove from heat, then stir in **snow peas** and **scallions**. Fluff **rice** with a fork.

Serve **steamed rice** topped with **pan-fried tofu** and **snow peas**; garnish with **toasted sesame seeds**. Enjoy!



6. How to shallow fry!

We have some quick tricks for the perfect crunch. Make sure your oil is hot: it should reach 350°F with an oil thermometer. If you drop a pinch of flour into the oil, it should sizzle vigorously. When working in batches, always make sure your oil comes back up to temperature in between (if it's browning too quickly, reduce the heat). If too low, the chicken will turn out oily instead of crispy.