

# DINNERLY



## Crispy Maple-Tamari Tofu with Jasmine Rice & Snow Peas



50min



2 Servings

If there's any recipe that'll convert you into a tofu-believer, it's this one. We're baking the tofu til it's addictively crispy, then tossing it in a sweet and sticky and savory sauce. Make a meal of it by throwing in crisp snow peas, fluffy jasmine rice, and a sprinkle of salted peanuts. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- 1 pkg extra-firm tofu <sup>6</sup>
- 2 (¼ oz) cornstarch
- 4 oz snow peas
- 1 oz salted peanuts <sup>5</sup>
- 2 (½ oz) tamari soy sauce <sup>6</sup>
- 1 oz maple syrup

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic

## TOOLS

- small saucepan
- rimmed baking sheet
- box grater or microplane
- medium nonstick skillet

## ALLERGENS

Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 730kcal, Fat 30g, Carbs 80g, Protein 36g



### 1. Cook rice

Preheat oven to 425°F with a rack in the lower third.

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



### 2. Prep tofu

Cut **tofu** into 1-inch cubes; spread out on a paper towel-lined baking sheet and pat dry.

In a medium bowl, whisk together **1 tablespoon cornstarch and a generous pinch each of salt and pepper**. Add tofu and gently toss to coat. Drizzle with **1 tablespoon oil** and toss to coat.



### 3. Bake tofu & prep

Wipe same baking sheet dry; add **tofu** in an even layer. Bake on lower oven rack until browned and crisp on the bottom, flipping tofu halfway through cooking time, about 40 minutes.

Meanwhile, trim **snow peas**, if desired. Finely grate **½ teaspoon garlic**. Using a rolling pin or heavy skillet, crush **peanuts** in packet.



### 4. Cook peas & make sauce

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **snow peas** and cook, stirring often, until browned in spots and softened, 2–3 minutes. Transfer to a plate; reserve skillet.

In a medium bowl, whisk together **all of the tamari, maple syrup, grated garlic, remaining cornstarch, and ¼ cup water** until smooth.



### 5. Finish & serve

Heat reserved skillet over medium-high. Add **tofu and maple-tamari mixture**. Cook, stirring constantly, until sauce is thickened and sticky, 30–60 seconds. Remove from heat; stir in **snow peas**. Season to taste with **salt and pepper**.

Serve **maple-tamari tofu** and **snow peas** over **rice** with **peanuts** sprinkled over top. Enjoy!



### 6. Air fry it!

Instead of baking the tofu in step 3, cook them in an air fryer at 375°F for 20 minutes.