



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 ⁶
- 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) ^{1,6}

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

Wheat (1), Soy (6). 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!