

# DINNERLY



## Chinese Five Spice-Braised Tofu with Scallions & Jasmine Rice



30-40min



2 Servings

Meat can't have all the braising fun—let tofu join the party! We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 1 pkg extra-firm tofu <sup>1</sup>
- 2 scallions
- 1 piece fresh ginger
- 1 oz mirin
- 2 (½ oz) tamari soy sauce <sup>1</sup>
- ¼ oz Chinese five spice
- ¼ oz cornstarch

### WHAT YOU NEED

- neutral oil
- sugar

### TOOLS

- small saucepan
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 620kcal, Fat 24g, Carbs 73g, Protein 28g



#### 1. Cook rice

In a small saucepan, combine **rice** and **1¼ cups water**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.



#### 2. Prep ingredients

Drain **tofu**. Cut tofu block in half lengthwise, then crosswise into ¾-inch thick slices; pat dry on paper towels.

Trim **scallions**; cut scallion whites into 2-inch sections and thinly slice scallion greens.

Cut **3 thin slices of ginger** (save rest for own use).



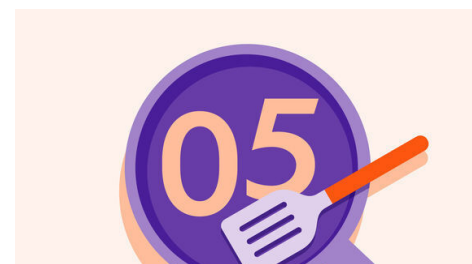
#### 3. Brown tofu

In a medium nonstick skillet, heat **2 tablespoons oil** over medium-high. Add **tofu** and cook until browned on both sides, 4–5 minutes per side. Transfer to a plate.



#### 4. Braise tofu

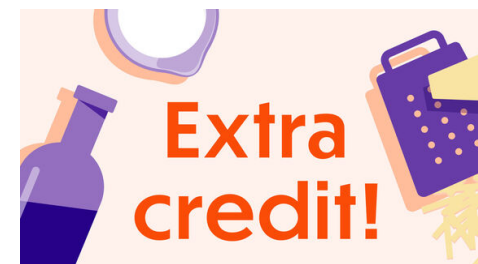
Add **scallion whites** and **ginger** to skillet; cook, stirring often, until lightly browned and fragrant, 1–2 minutes. Add **mirin**, **tamari**, **1 tablespoon sugar**, **¼ teaspoon Chinese five spice**, and **½ cup water**; bring to a simmer. Add **tofu** and simmer on medium-low heat, covered, for 10 minutes.



#### 5. Finish & serve

In a small bowl, stir together **1 teaspoon cornstarch** and **1 tablespoon water**. Uncover skillet and stir in **cornstarch slurry**. Cook over medium-high heat, gently stirring, until sauce is thickened and coats the back of a spoon, 2–3 minutes. Discard **scallion and ginger pieces**.

Transfer **tofu** to a plate and sprinkle with **scallion greens**. Serve **rice** alongside. Enjoy!



#### 6. Check us out!

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