



Tofu Bibimbap Bowl

with Sesame Spinach & Pickled Carrots



30-40min



2 Servings

Bibimbap is a Korean classic that features various flavorful ingredients served atop a bowl of warm rice. For our protein-rich version, we top fluffy jasmine rice with broiled marinated tofu, garlicky sautéed baby spinach, and tangy, quick-pickled carrots. A sprinkle of sesame seeds and a drizzle of Sriracha tie the dish together.

What we send

- 1 pkg extra-firm tofu ⁶
- garlic (use 2 large cloves)
- 2 tamari pods ⁶
- 5 oz jasmine rice
- 1 carrot
- 1 oz scallions
- 5 oz baby spinach
- toasted sesame seeds ¹¹
- 2 pkts Sriracha

What you need

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

Tools

- small saucepan
- box grater
- rimmed baking sheet
- medium skillet

Allergens

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 32g, Carbs 73g, Protein 33g



1. Marinate tofu

Preheat broiler with a rack in the center. Drain **tofu**, then cut into 1-inch cubes. Drain well on paper towels. Finely chop **2 teaspoons garlic**. In a medium bowl, combine **all of the tamari, 1 teaspoon of the garlic, 1 tablespoon oil, and 2 teaspoons sugar**, whisking until sugar is dissolved. Transfer tofu to bowl and toss very gently to coat.



4. Broil tofu

Generously **oil** a rimmed baking sheet. Lift **tofu** from **marinade** and arrange on prepared baking sheet; reserve marinade. Season tofu with **salt** and **pepper**. Broil on center oven rack until browned in spots, 10-15 minutes (watch closely as broilers vary). Remove from oven and carefully pour reserved marinade over tofu.



2. Cook rice

In a small saucepan, combine **rice, 1 1/4 cups water, and 1/2 teaspoon salt**. Bring to a boil over high heat, then cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



5. Sauté spinach

Meanwhile, heat **2 teaspoons oil** in a medium skillet over medium. Add **remaining garlic** to skillet, and cook until fragrant, about 30 seconds. Add **spinach** and **1 teaspoon sesame seeds**, and cook, stirring, until spinach is wilted, about 2 minutes. Remove skillet from heat and season spinach to taste with **salt** and **pepper**.



3. Pickle carrots

While rice cooks, scrub **carrot**, then coarsely grate on the large holes of a box grater. Trim **scallions**, then thinly slice. In a medium bowl, whisk to combine **1 tablespoon each of oil and vinegar, 1/4 teaspoon sugar, and a pinch of salt**. Add carrots and half of scallions to bowl, stirring to combine. Set aside until ready to serve.



6. Finish & serve

Fluff **rice** with a fork, then stir in **remaining sliced scallions**. Serve **scallion rice** topped with **tofu and any marinade, sesame spinach, and pickled carrots**. Sprinkle **remaining sesame seeds** over top and drizzle with **Sriracha**. Enjoy!