

DINNERLY



Crispy Tofu Fried Rice with Green Beans



20-30min



2 Servings

We like to give ourselves a pat on the back just for getting through another day. But we REALLY give ourselves kudos when we top it off with a dinner that makes us feel accomplished—like this quick vegetarian fried rice. Tossed in a savory sauce of ginger, garlic, and tamari soy sauce, it's next level warm and fuzzies. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 pkg extra-firm tofu (use half) ⁶
- ½ lb green beans
- garlic (use 1 large clove)
- 1 oz fresh ginger
- 2 (½ oz) tamari in fish-shaped pod ⁶
- ½ oz toasted sesame oil ¹¹

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar
- apple cider vinegar (or white wine vinegar)
- 1 large egg ³

TOOLS

- small pot
- fine-mesh sieve
- large nonstick skillet

ALLERGENS

Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 34g, Carbs 70g, Protein 23g



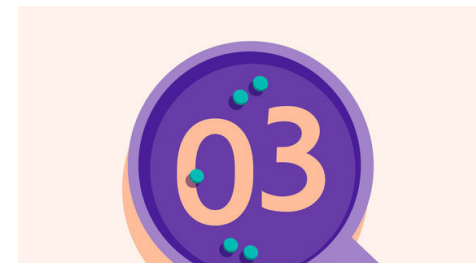
1. Cook rice

Bring a small pot of **salted water** to a boil over high heat. Add **rice** and boil (like pasta -- see step 6 for our tip), stirring occasionally, for about 12 minutes, or until just tender. Drain in a fine-mesh sieve, rinse with cold water, and drain well again.



2. Prep ingredients

Drain **tofu**, then cut half into ½-inch cubes (save rest); pat very dry. Trim stem ends from **green beans**, then cut into 1-inch pieces. Finely chop **1 teaspoon garlic**. Peel and finely chop **half of the ginger**. In a small bowl, whisk to combine **tamari**, **garlic**, **ginger**, **2 teaspoons sugar**, **2 teaspoons vinegar**, and **2 tablespoons water**.



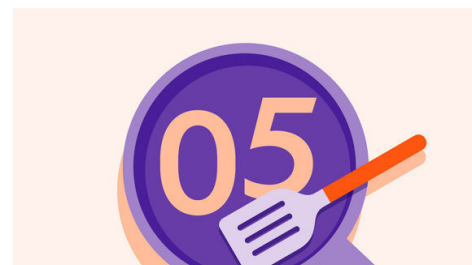
3. Scramble eggs

Beat **1 large egg** in a small bowl and season with **a pinch each of salt and pepper**. Heat **1 tablespoon oil** in a large nonstick skillet over medium-high until shimmering. Add egg and cook, stirring occasionally, until softly scrambled, about 1 minute. Transfer to a plate. Wipe out skillet.



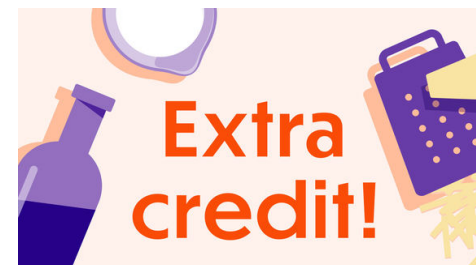
4. Cook stir-fry

Heat **2 teaspoons sesame oil** and **1 tablespoon neutral oil** in same skillet over medium-high until shimmering. Add **tofu cubes** and **a pinch salt**; cook, stirring once or twice, until lightly browned, 5–6 minutes. Add **green beans** and cook, stirring until green beans are crisp tender, 3–4 minutes. Transfer tofu and green beans to a plate.



5. Finish & serve

Add **1 tablespoon neutral oil**, **rice**, and **sauce** to skillet and cook over high heat, pressing down occasionally to allow rice to crisp, then toss and repeat, about 4 minutes total. Stir in **green beans**, **tofu** and **egg**; season to taste with **salt** and **pepper**. Serve **fried rice** drizzled with **remaining sesame oil**, if desired. Enjoy!



6. Cook rice like pasta!

This no-fuss method of boiling rice like pasta eliminates common issues with adding too much water (mushy rice), or too little water (crunchy rice). Like pasta, you fill a pot with an unmeasured amount of water, boil it, add the rice, and cook until done. (You can taste a few grains just to test doneness!) Then drain through a sieve, just like pasta!