

DINNERLY



Crispy Honey Garlic Tofu with Steamed Jasmine Rice

 30-40min  2 Servings

Do opposites really attract? According to this sweet and savory dish, the answer is yes. We're baking tofu til it's crisp and green beans til they're tender, then they're tossed in a quick, homemade sauce that's honestly iconic. Honey, garlic, tamari, and vinegar come together to create a flavor powerhouse. We've got you covered!

WHAT WE SEND

- 5 oz pkg jasmine rice
- 14 oz pkg extra-firm tofu ⁶
- ½ lb pkg green beans
- garlic
- 2 (½ oz) pkts honey
- 2 oz pkt tamari soy sauce ⁶
- ¼ oz pkt toasted sesame seeds ¹¹

WHAT YOU NEED

- kosher salt
- neutral oil
- balsamic vinegar (or apple cider vinegar) ¹⁷
- all-purpose flour ¹

TOOLS

- small saucepan
- rimmed baking sheet
- small skillet

ALLERGENS

Wheat (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 610kcal, Fat 16g, Carbs 84g, Proteins 36g



1. Cook rice

Preheat oven to 450°F with a rack in the upper third.

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



4. Add green beans

Once **tofu** has started to crisp, flip and push to one side of baking sheet. Add **green beans** to open side; drizzle with **oil** and sprinkle with **salt**. Bake on upper oven rack until tofu is crisp and easily lifts from baking sheet, and green beans are tender and browned in spots, 10–15 minutes more.



2. Drain & start tofu

Line a rimmed baking sheet with parchment or foil; generously brush with **oil**. Drain **tofu**; cut in half lengthwise. Cut crosswise into 4 slices to make 8 squares. Cut each square diagonally to make 16 triangles. Pat dry with paper towels.

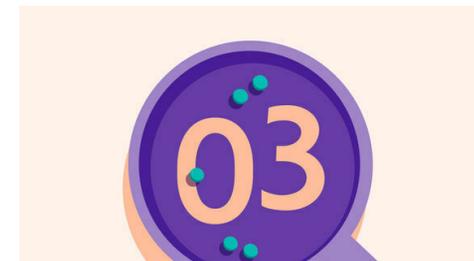
Transfer to prepared baking sheet and lightly drizzle with **oil**. Bake on upper oven rack until golden and edges begin to crisp, 12–15 minutes.



5. Cook sauce & serve

Set skillet with **sauce** over medium-high heat and bring to a simmer. Cook, stirring, until slightly thickened and glossy, 1–2 minutes. Pour over cooked **green beans and tofu** directly on baking sheet; toss to combine.

Serve **crispy honey garlic tofu** over **rice** with **sesame seeds** sprinkled over top. Enjoy!



3. Prep green beans & sauce

While **tofu** cooks, trim stem ends from **green beans** and cut into 2-inch pieces.

Finely chop **2 teaspoons garlic**. In a small skillet, whisk to combine **chopped garlic**, **all of the honey**, **tamari**, **¼ cup water**, **1 tablespoon vinegar**, and **2 teaspoons flour**.



6. Bring on the heat

Like your dinners a little spicy? Add red pepper flakes to the sauce in step 3, or drizzle sriracha over top before serving.