

DINNERLY



Vegan Crispy Kung Pao Tofu with Broccoli & Steamed Rice

 20-30min  2 Servings

To tofu, or not to tofu? If that's the question, we have the answer! We're crisping up tofu under the broiler for the ideal texture to soak up a splash of KUNG and a hit of PAO from this sweet and savory stir-fry sauce. Served with broccoli and jasmine rice, then sprinkled with salty peanuts, even the meat lovers at the table will be "soy" happy. We've got you covered!

WHAT WE SEND

- 5 oz pkg jasmine rice
- 14 oz pkg extra-firm tofu ²
- garlic
- ½ lb broccoli
- 1 pkt stir-fry sauce ^{2,1}
- 1 pkt Sriracha
- 1 oz pkt salted peanuts ³

WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour ¹
- neutral oil

TOOLS

- rimmed baking sheet
- small saucepan
- medium skillet

ALLERGENS

Wheat (1), Soy (2), Peanuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 690kcal, Fat 25g, Carbs 81g, Protein 37g



1. Cook rice

Preheat broiler with a rimmed baking sheet on oven rack 6 inches from heat source.

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



4. Make kung pao sauce

Heat **1 tablespoon oil** and **chopped garlic** in a medium skillet over medium-high. Cook, stirring, until fragrant, 1–2 minutes. Add **stir fry sauce mixture** to skillet and bring to a simmer. Cook, stirring, until slightly thickened and glossy, 2–3 minutes.



2. Prep tofu & veggies

While rice cooks, tear **tofu** into 1-inch pieces, then transfer to a paper towel-lined plate and pat dry.

Finely chop **2 teaspoons garlic**. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets.

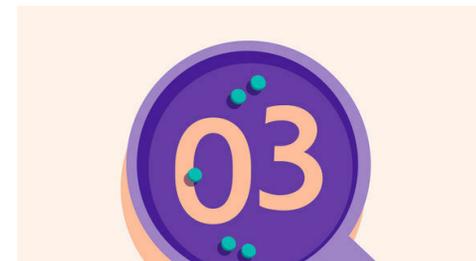
In a small bowl, whisk to combine **stir fry sauce**, **sriracha sauce** (if desired), **¼ cup water**, and **2 teaspoons flour**.



5. Finish & serve

Coarsely chop **peanuts**. Add **tofu and broccoli** to skillet with **sauce**, tossing to coat.

Serve **kung pao tofu** and **broccoli** over **rice** with **chopped peanuts** sprinkled over top. Enjoy!



3. Broil tofu & broccoli

Drizzle preheated baking sheet with **oil**, then add **tofu**; drizzle with more **oil** and season with **salt** and **pepper**. Broil on top oven rack until browned, about 10 minutes.

Move tofu to one half of baking sheet, then add **broccoli** to open side. Drizzle **broccoli** with **oil**; season with **salt** and **pepper**. Broil until crisp-tender and lightly charred, about 5 minutes.



6. Spice it up!

Bring the heat by mixing in Thai sweet chili sauce, more Sriracha, or finely chopped serrano peppers to the sauce mixture in step 2.