



## Tamari-Glazed Tofu & Bok Choy

with Sesame Rice



20-30min



2 Servings

Brush up on your chopstick skills! Extra firm tofu plays a substantial part in this comforting Japanese-inspired meal. When sliced, marinated and broiled, the edges become beautifully browned while the inside remains soft. Accompanied by crisp bok choy and sesame sushi rice, this dish is perfect for those who love contrasting textures. Cook, relax, and enjoy!



## What we send

- sushi rice
- scallions
- baby bok choy
- rice vinegar
- toasted sesame oil <sup>11</sup>
- black sesame seeds

## What you need

- coarse salt

## Tools

- rimmed baking sheet
- small saucepan

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

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

## Nutrition per serving

Calories 605kcal, Fat 21g, Carbs 72g, Proteins 28g



### 1. Cook rice

Place rice in a small saucepan and cover with cold water. Swish grains around, pour out cloudy water, and repeat until water runs clear. Add 1¼ cup water to saucepan, bring to a boil over high heat, reduce to low, and cover. Cook until rice is tender and water absorbed, about 15 minutes. Leave covered until ready to use.



### 2. Prep ingredients

Meanwhile, preheat broiler with rack in highest position. Remove tofu from package and pat dry; slice into ½-inch planks. Trim roots and tips from scallions and finely slice. Shave any browned bits from bok choy stem and halve lengthwise. Wash well and dry.



### 3. Make marinade & broil

Whisk 3 tablespoons tamari and 2 tablespoons oil in a large bowl. Working one at a time, add tofu to marinade and turn gently to coat, letting excess sauce drip off (it's OK if it breaks a little). Transfer to half of a rimmed baking sheet and broil until browned, turning halfway through, 10-15 minutes.



### 4. Broil bok choy

Toss bok choy in marinade and place on other half of baking sheet (reserve any remaining marinade for dressing). Return sheet with bok choy and tofu to oven and broil until bok choy is wilted and browned in spots, about 2 minutes.



### 5. Make dressing

Add scallions, vinegar, sesame oil, and remaining tamari (1 tablespoon) to marinade and stir to combine.



### 6. Finish

Sprinkle black sesame seeds over rice and fluff to combine. Divide rice between two bowls or plates, top with bok choy and tofu, and drizzle with dressing. Enjoy!