



## Mushroom Mapo Tofu

with Rice, Snow Peas, and Chili Oil



30-40min



2 Servings

While traditionally cooked with ground pork or chicken, our rendition of this Sichuan dish does not miss meat one bit. We chop white button mushrooms up finely, sauté them until browned, and combined with a very special black bean garlic sauce, you're left with an addictive mixture of silken tofu, crunchy snow peas, and those flavorful mushrooms, all served over rice. Cook, relax, and enjoy!

## What we send

- jasmine rice
- snow peas
- large clove garlic
- scallions
- white button mushrooms
- fresh ginger
- crushed red pepper

## What you need

- coarse salt

## Tools

- fine-mesh sieve
- large skillet
- 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 775.0kcal, Fat 26.0g, Proteins 35.8g, Carbs 93.9g



### 1. Make rice

Rinse rice in a fine-mesh sieve under running water until water runs clear. Shake well and transfer to a small saucepan. Add 1½ cups water and a pinch of salt and bring to a boil. Cover and cook over low heat until water is absorbed and rice is plump, about 16 minutes. Keep covered until ready to serve.



### 4. Sauté mushrooms

Heat 1 tablespoon oil in the skillet over high. Add mushrooms and cook, stirring occasionally, until all of the liquid is evaporated and mushrooms are very brown, 6–8 minutes. Remove tofu from packaging, pat dry, and cut into ½-inch pieces.



### 2. Prep ingredients

Trim stem ends from mushrooms and finely chop caps. (Pulse mushrooms in a food processor for faster prep). Peel and finely chop garlic and ½ of the ginger (reserve the rest for another use). Trim roots and tips from scallions and thinly slice on a diagonal. Stack snow peas and cut lengthwise into thin strips.



### 5. Add aromatics

To skillet, add 1 tablespoon oil, scallions, ginger, garlic, and remaining crushed red pepper (or less if desired) and cook until fragrant, 30 seconds. Add black bean garlic sauce and ¾ cup water and bring to a boil. Add snow peas and tofu, reduce heat to medium, and simmer until snow peas are crisp-tender and liquid is slightly thickened, 2–3 minutes.



### 3. Make chili oil

Heat 2 tablespoons oil in a large skillet over medium-high until shimmering. Add ½ of the crushed red pepper and cook just until sizzling, about 30 seconds. Pour into a small heatproof bowl and wipe out skillet.



### 6. Serve

Fluff rice with a fork and divide between bowls. Spoon mapo tofu on top and serve with chile oil. Enjoy!