

Fo sku1195 hero badge

Pineapple Fried Rice

with Green Beans and Cashews



20-30min



4 Servings

Who needs takeout when you can whip up this Thai classic at home? Sweet and tart pineapple is the star of this dish and gets sautéed with crunchy green beans and tender tofu. We enhanced the flavors of this fried rice with a combination of tamari, rice vinegar, and fragrant cilantro. Roasted cashews add the perfect crunch. So put away your takeout menus, and cook, relax, and enjoy!

What we send

- jasmine rice
- canned pineapple
- green beans
- fresh ginger
- large cloves garlic
- scallions
- fresh cilantro
- rice vinegar

What you need

- coarse salt
- sugar

Tools

- fine-mesh sieve
- large skillet
- 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

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

Nutrition per serving

Calories 580.0kcal, Fat 15.8g, Proteins 23.2g, Carbs 81.7g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Bring rice and 2 cups **water** to a boil in a small saucepan. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 15 minutes. Keep covered 5 minutes then spread on a rimmed baking sheet to cool.



4. Add aromatics

Stir in **garlic, ginger**, and $\frac{3}{4}$ of the **scallions** and cook until fragrant, about 1 minute. Add **pineapple** and cook, stirring, until warmed through, 3-5 minutes.



2. Prep ingredients

Remove **tofu** from packaging, pat dry, and crumble. Trim stem ends from **green beans** and cut into 1-inch pieces. Peel and grate **garlic** and **ginger**. Trim ends from **scallions** and thinly slice on a diagonal. Coarsely chop **cilantro** (including stems). Drain and coarsely chop **pineapple**.



5. Fry rice

Whisk **tamari, vinegar** and 1 teaspoon **sugar** in a small bowl until sugar is dissolved. Add **rice** and **tamari mixture** to the skillet. Toss mixture, scraping the bottom of the skillet, until combined, about 1 minute. Season to taste with **salt** and **pepper**.



3. Cook tofu & vegetables

Heat 1 tablespoon **oil** in a large, preferably non-stick, skillet over medium-high. Add **tofu** and season with $\frac{1}{2}$ teaspoon **salt**. Cook, stirring occasionally, until golden brown around the edges of the skillet, about 5 minutes. Add **green beans** to skillet, season with 1 teaspoon salt, and cook until softened, about 3 minutes.



6. Finish

Coarsely chop **cashews**. Stir **cilantro** into **fried rice** and garnish with **cashews** and **remaining scallions**. Enjoy!