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Hot & Sour Soup

with Tofu and Mushrooms



20-30min



2 Servings

Who knew it could be so easy to replicate a take-out favorite from the comfort of your own kitchen? We did! And now you will, too! This riff on a popular Chinese soup comes together in one pot—so it's quick to cook and quick to clean up! And, just because it's vegetarian, doesn't mean it'll leave you wanting for protein, thanks to the silky tofu and ribbons of egg running throughout. Cook, rela...

What we send

- fresh ginger
- scallion
- extra firm tofu ⁶
- shredded cabbage blend
- cremini mushroom
- rice vinegar
- toasted sesame oil ¹¹
- chili garlic sauce ¹⁷
- tamari ⁶

What you need

- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- saucepan
- microplane or grater

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

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 328kcal, Fat 19g, Carbs 20g, Proteins 20g



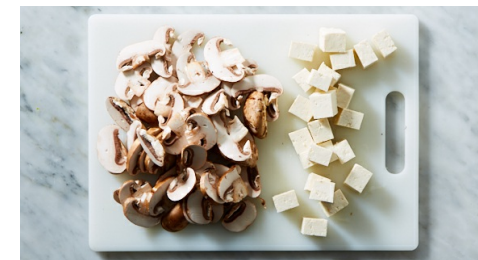
1. Prep ingredients

Trim ends from **half of the scallions** (save rest for own use), then thinly slice on an angle, keeping greens and whites separate. Peel and finely grate **ginger**.



2. Saute aromatics

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **ginger, scallion whites, and all but 1 tablespoon scallion greens**. Sauté until fragrant, and ginger is starting to brown, 1-2 minutes. Add **3 cups water**, cover, and bring to a boil.



3. Cut mushrooms & tofu

Meanwhile, wipe **mushrooms** with a damp towel. Trim stem ends and thinly slice caps. Drain **tofu** and cut half the block (save rest for own use) into ½-inch cubes.



4. Build flavor

Once water is boiling, add **mushrooms, tofu, cabbage blend, tamari, sesame oil, spicy chili sauce, 2 tablespoons of the vinegar** (save rest for own use), **½ teaspoon sugar**, and **½ teaspoon pepper**. Return to a boil.



5. Add egg

Whisk **1 large egg** in a small bowl and season with **salt and pepper**. While gently stirring, pour egg mixture into soup, so that egg forms thin ribbons (don't over-stir). Season to taste with **salt and pepper**.



6. Serve

Ladle **soup** into bowls. Garnish with **remaining scallion greens, a few grinds pepper, and a drizzle of remaining vinegar** if desired. Enjoy!