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Hot & Sour Soup

with Tofu and Mushrooms



20-30min



4 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

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

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 321kcal, Fat 17g, Carbs 21g, Proteins 22g



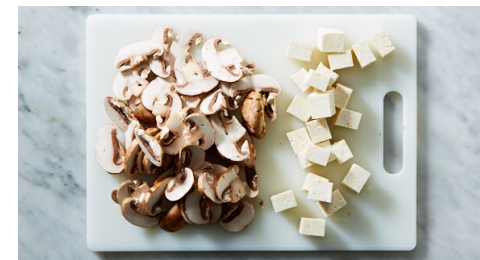
1. Prep ingredients

Trim ends from **scallions**, then thinly slice on an angle, keeping greens and whites separate. Peel and finely grate **ginger**.



2. Saute aromatics

Heat **2 tablespoons oil** in a large saucepan over medium-high. Add **ginger, scallion whites, and all but 2 tablespoons scallion greens**. Sauté until fragrant, and ginger is starting to brown, 1-2 minutes. Add **6 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 into ½-inch cubes.



4. Build flavor

Once water is boiling, add **mushrooms, tofu, cabbage blend, tamari, sesame oil, all of the red chili sauce, 1/3 cup of the vinegar, 1 teaspoon sugar, and 1/2 teaspoon pepper**. Return to a boil.



5. Add egg

Whisk **2 large eggs** 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 the remaining vinegar** if desired. Enjoy!