





Spicy Tofu Fried Rice

with Spring Vegetables

 20-30min  2 Servings

Tamari is typically a gluten-free variety of soy sauce, made from fermented soy beans, but unlike soy sauce, which has added roasted wheat, tamari is made solely made from soy.

What we send

- jasmine rice
- fresh ginger
- garlic
- asparagus
- toasted sesame oil ¹¹
- scallions
- chili garlic sauce ¹⁷
- peas

What you need

- 2 large eggs ³
- kosher salt & ground pepper
- sugar

Tools

- fine-mesh sieve
- 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

Egg (3), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

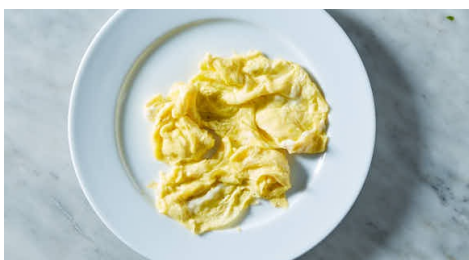
Nutrition per serving

Calories 650kcal, Fat 29g, Carbs 71g, Proteins 26g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1 ¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Fluff rice with a fork and spread out on a rimmed baking sheet to cool.



4. Scramble eggs

Beat **2 eggs** in a small bowl. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add eggs and season with **salt** and **pepper**. Cook, stirring occasionally, until softly scrambled, about 1 minute. Transfer to a plate. Wipe out skillet.



2. Prep ingredients

Meanwhile, drain **tofu**, cut in half crosswise, and pat dry. Cut half of the tofu into ½-inch cubes (save other half for own use). Trim ends from **scallions**, then thinly slice. Peel and finely chop **1 tablespoon each garlic and ginger**. Trim bottom 2 inches from **asparagus**, then cut spears into ½-inch pieces.



5. Make stir-fry

Heat **1 tablespoon oil** in same skillet until shimmering. Add **tofu cubes** and **½ teaspoon salt**; cook over medium-high, stirring once or twice, until lightly browned, 5-6 minutes. Add **asparagus** and **chopped ginger and garlic** to skillet and cook, stirring until asparagus is crisp-tender, about 2 minutes.



3. Prep sauce

In a small bowl, combine **all of the chili sauce** (or less depending on heat preference), **tamari**, **3 tablespoons water**, **1 ½ teaspoons sugar**, and **2 teaspoons sesame oil**.



6. Finish & serve

Add **rice**, **peas**, and **most of the scallions** (save rest for garnish) and cook, stirring to combine. Stir **sauce**, add to skillet, and cook, stirring occasionally, until rice is coated, about 4 minutes. Stir in **scrambled eggs** and cook until heated through, about 1 minute. Spoon **tofu fried rice** onto plates and garnish with **remaining scallions**. Enjoy!