



# DINNERLY



## Pan-Fried Tofu with Black Bean Sauce & Steamed Rice

 20-30min  2 Servings

We've just come to the realization that tofu is EXTREMELY underrated. It's just a curd to us. Get it? As in, bean curd? Ok, well, you don't have to love our jokes, as long as you really love our meals. And this is one we're feeling pretty good about. We've got you covered!

### WHAT WE SEND

- jasmine rice
- tofu <sup>6</sup>
- snow peas
- scallions
- black bean garlic sauce <sup>1,6</sup>
- toasted sesame seeds <sup>11</sup>

### WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar

### TOOLS

- fine-mesh sieve
- nonstick skillet
- saucepan

### ALLERGENS

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 700kcal, Fat 31g, Carbs 75g, Proteins 31g



#### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



#### 2. Fry tofu

Drain **tofu**, cut in half lengthwise, then cut crosswise into 6 slices to make 12 squares. Cut each square diagonally to make 24 triangles; pat dry. Heat **¼ inch oil** in a large nonstick skillet over medium-high. Add tofu, cook, turning once, until golden and crisp, 8–10 minutes. Transfer tofu to a paper towel-lined plate. Reserve **1 tablespoon oil** in skillet.



#### 3. Prep ingredients

While **tofu** is frying, trim and discard stem ends from **snow peas**. Trim ends from **scallions**, then cut into 1-inch pieces. In a liquid measuring cup, whisk together **½ cup water**, **black bean garlic sauce**, **1 teaspoon vinegar**, and **1½ tablespoons sugar**.



#### 4. Stir-fry snow peas

Heat same skillet with **reserved frying oil** over high. Add **snow peas** and **scallions**, and cook, stirring, until crisp tender and browned in spots, 1–2 minutes. Transfer veggies to the paper towel-lined plate.



#### 5. Finish & serve

To same skillet, add **fried tofu** and **black bean sauce**; cook, stirring, until sauce is slightly reduced and **tofu** is coated, about 2 minutes. Remove from heat, then stir in **snow peas** and **scallions**. Fluff **rice** with a fork. Serve **steamed rice** topped with **pan-fried tofu**, **snow peas**, and **black bean sauce**; garnish with **toasted sesame seeds**. Enjoy!



#### 6. Spice it up!

Add a few shakes of Sriracha or Sambal Oelek for a spicy addition before serving.