



DINNERLY



Pan-Fried Tofu with Black Bean Sauce & Steamed Rice

 20-30min  4 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

- toasted sesame seeds ¹¹
- black bean garlic sauce ^{1,6}
- tofu ⁶
- jasmine rice
- snow peas
- scallions

WHAT YOU NEED

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

TOOLS

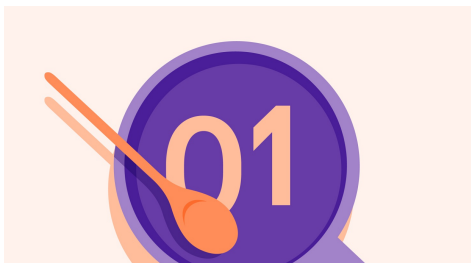
- fine-mesh sieve
- nonstick skillet
- saucepan

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 570kcal, Fat 23g, Carbs 70g, Proteins 19g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a medium 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 each block lengthwise, then cut crosswise into 6 slices to make 12 squares. Cut the 24 squares diagonally, making 48 triangles; pat dry. Heat **½ inch oil** in a large nonstick skillet over medium-high. Add tofu in batches, cook, turning, until golden, 8–10 minutes. Transfer tofu to a paper towel-lined plate. Reserve **2 tablespoons 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 **¾ cup water**, **all of the black bean garlic sauce**, **2 teaspoons vinegar**, and **3 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.