



Sweet and Spicy Tofu Bibimbap

with Fried Egg and Quick Pickles

Deluxe Veggie Spicy 35 Minutes



Tofu
1 | 2



Jasmine Rice
¾ cup | 1 ½ cups



Soy Sauce Mirin Blend
4 tbsp | 8 tbsp



Sesame Oil
1 tbsp | 2 tbsp



Gochujang
2 tbsp | 4 tbsp



Mixed Mushrooms
200 g | 400 g



Green Onion
2 | 4



Seasoned Rice Vinegar
1 tbsp | 2 tbsp



Ginger-Garlic Puree
2 tbsp | 4 tbsp



Egg
2 | 4



Spicy Mayo
4 tbsp | 8 tbsp



Mini Cucumber
1 | 2

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Prep tofu

- Before starting, preheat oven to 450°F. Wash and dry all produce.
- Pat **tofu** dry with paper towels, then cut into ½-inch pieces. Season with **salt** and **pepper**.
- Add **tofu**, **1 tbsp** (2 tbsp) **oil**, **half the gochujang** and **half the ginger-garlic puree** to a medium bowl, then toss to coat.
- Arrange **tofu** in a single even layer on a parchment-lined baking sheet.
- Roast in the **middle** of the oven for 12-16 min, tossing halfway through, until golden and crispy.

2



Prep veggies and make glaze

- Meanwhile, thinly slice **mushrooms**.
- Thinly slice **cucumber** into rounds.
- Thinly slice **green onions**.
- Combine **soy sauce-mirin blend**, **half the sesame oil**, **remaining gochujang**, **remaining ginger-garlic puree** and ¼ cup (½ cup) **water** in another medium bowl.

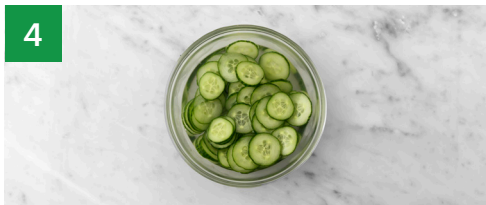
3



Cook rice

- Add **1 cup** (2 cups) water and ¼ tsp (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, using a strainer, rinse **rice** until water runs clear.
- Add **rice** to the boiling water, then reduce heat to medium-low. Cover and cook, until **rice** is tender and liquid is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.

4



Make pickled cucumbers

- Meanwhile, add **vinegar**, ¼ tsp (½ tsp) **sugar**, **1 tbsp** (2 tbsp) **water** to a medium microwavable bowl. Season with **salt**. (**NOTE:** This is pickling liquid.)
- Microwave in 15-sec increments, stirring in between, until **sugar** and **salt** dissolve.
- Add **cucumbers**, then stir to combine.
- Place in the fridge to cool.

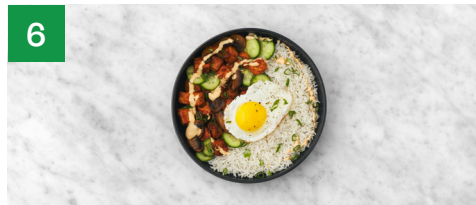
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Cook mushrooms and glaze tofu

- Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **mushrooms**. Cook, stirring often, until starting to soften, 3 min.
- Add **half of the gochujang glaze** (from step 2). Cook, until glaze is mostly absorbed, 2-3 min.
- Transfer **mushrooms** to a plate.
- Lower heat to medium, then add **tofu** and **remaining glaze**. Cook, stirring often, until **tofu** is coated, 2-3 min.
- Remove from heat.
- Transfer **tofu** to a plate.

6



Cook eggs and serve

- Carefully rinse and wipe the pan clean.
- Reheat the same pan over medium.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then crack in **eggs**. Season with **salt** and **pepper**. Cover and pan-fry until **egg whites** have set, 2-3 min. **** (NOTE:** The yolks will be runny.)
- Fluff **rice**, then stir in **green onions** and **remaining sesame oil**.
- Drain **pickled cucumbers**.
- Divide **rice** between bowls. Top with **pickled cucumbers**, **tofu** and **mushrooms**.
- Drizzle with **spicy mayo**.