



Grilled Shawarma Tofu and Golden Rice

with Cucumber Salad and Spicy Tahini Sauce

Grill

35 Minutes



Tofu
1 | 2



Basmati Rice
¼ cup | 1 ½ cups



Sweet Bell
Pepper
1 | 2



Mini Cucumber
2 | 4



Tomato
1 | 2



Tahini Sauce
2 tbsp | 4 tbsp



Spicy Mayo
2 tbsp | 4 tbsp



Cumin-Turmeric
Spice Blend
1 ½ tsp | 3 tsp



Shawarma Spice
Blend
½ tbsp | 1 tbsp



Vegetable Stock
Powder
1 tbsp | 2 tbsp



White Wine
Vinegar
½ tbsp | 1 tbsp

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



Cook rice

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

- Add **stock powder**, **Cumin-Turmeric Spice Blend**, **1 tbsp** (2 tbsp) **butter**, **1 ¼ cups** (2 ½ cups) **water** and **½ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

2



Marinate tofu

- Meanwhile, pat **tofu** dry with paper towels. Cut **tofu** in half, parallel to the cutting board. (**NOTE:** You will have two square tofu steaks per block.) Using a fork, poke **tofu** all over.
- Add **tofu**, **Shawarma Spice Blend**, **half the tahini sauce** and **½ tbsp** (1 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**. Toss to coat.

3



Finish prep

- Thinly slice **cucumber**.
- Cut **tomato** into ¼-inch pieces.
- Quarter, then remove core from **peppers**.
- Add **spicy mayo** and **remaining tahini sauce** to a small bowl. Season with **salt** and **pepper**. Stir to combine, then set aside.
- Add **peppers** and **½ tbsp** (1 tbsp) **oil** to another medium bowl. Season with **salt** and **pepper**. Toss to coat, then set aside.

4



Make salad

- Add **half the vinegar** (use all for 4 ppl), **¼ tsp** (½ tsp) **sugar** and **½ tbsp** (1 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**. Stir to combine.
- Add **cucumber** and **tomato**, then toss to coat. Set aside.

5



Grill tofu and peppers

- Add **tofu** to one side of the grill. Close lid and grill **tofu**, flipping once, until grill marked, 4-5 min per side.
- Add **peppers** to other side of the grill. Close lid and grill until lightly charred and tender, 4-6 min per side.
- Once cooked, transfer **tofu** and **peppers** to a plate. (**TIP:** If peppers are too charred, carefully remove the skin.)

6



Finish and serve

- Cut **grilled peppers** into ½-inch pieces.
- Thinly slice **tofu**.
- Fluff **rice** with a fork. Stir in **peppers** and **any juices** from the plate.
- Divide **rice**, **tofu** and **veggies** between plates.
- Drizzle **spicy tahini sauce** over **tofu**.