



Savoury Tofu Bowls

with Ginger-Garlic Rice and Veggies

Veggie

Spicy

20 Minutes



Tofu
1 | 2



Jasmine Rice
¾ cup | 1 ½ cups



Sweet Bell
Pepper
1 | 2



Snow Peas
56 g | 113 g



Green Onion
1 | 2



Ginger-Garlic
Puree
2 tbsp | 4 tbsp



Sweet Chili
Sauce
2 tbsp | 4 tbsp



Vegetarian Oyster
Sauce
4 tbsp | 8 tbsp



Spicy Mayo
2 tbsp | 4 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.
- Add 1 cup (2 cups) water and ½ tsp (¼ tsp) salt to a medium pot.
- Cover and bring to a boil over high heat.
- Using a strainer, rinse **rice** until **water** runs clear.
- Once boiling, add **rice** and **half the ginger-garlic puree** to the pot. Stir to combine.
- 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.

2



Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Trim **snow peas**.
- Thinly slice **green onion**.
- Combine **oyster sauce**, **sweet chili sauce**, **remaining ginger-garlic puree** and ¼ cup (½ cup) **water** in a medium bowl.

3



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **snow peas** and **peppers**. Cook, stirring occasionally, until **veggies** are tender-crisp, 4-5 min.
- Remove from heat, then season **veggies** with **salt** and **pepper**.
- Transfer to a plate, then cover to keep warm.

4



Cook tofu

- Pat **tofu** dry with paper towels, then crumble into pea-sized pieces.
- Heat the same pan over medium-high.
- When the pan is hot, add 1 **tbsp** (2 **tbsp**) **oil**, then **tofu**. Cook, stirring occasionally, until **tofu** is golden-brown all over, 6-7 min.
- Reduce heat to medium, then add **oyster sauce mixture**. Cook, stirring often, until heated through, 1-2 min.
- Season with **pepper**.

5



Finish and serve

- Fluff **rice** with a fork, then stir in **half the green onions**.
- Divide **ginger-garlic rice** between bowls. Top with **veggies**, **tofu** and **fried eggs**, if using.
- Dollop **spicy mayo** over top and sprinkle with **remaining green onions**.

6



Got eggs? (optional)

- If desired, while **tofu** cooks, heat a medium non-stick pan over medium-low heat.
- When hot, add 1 **tbsp** (2 **tbsp**) **butter**, then swirl the pan until melted.
- Crack in 2 **eggs** (4 eggs for 4 ppl). Season with **salt** and **pepper**.
- Pan-fry, covered, until **egg whites** have set, 2-3 min. **** (NOTE:** The yolks will still be runny.)

