



# Sriracha-Peanut Kung Pao Tofu

with Jasmine Rice and Veggies

Veggie Spicy 30 Minutes













**\*2 Double**



Tofu  
2 | 4

↗ Custom Recipe **+** Add **↻** Swap or **\*2 Double** If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://hellofresh.ca)



-  Tofu  
1 | 2
-  Jasmine Rice  
¼ cup | 1 ½ cups
-  Sweet Bell Pepper  
1 | 2
-  Shanghai Bok Choy  
2 | 4
-  Red Onion  
½ | 1
-  Green Onion  
2 | 4
-  Peanuts, chopped  
28 g | 56 g
-  Hoisin Sauce  
4 tbsp | 8 tbsp
-  Soy Sauce Mirin Blend  
4 tbsp | 8 tbsp
-  Peanut Butter  
1 ½ tbsp | 3 tbsp
-  Cornstarch  
1 tbsp | 2 tbsp
-  Sriracha  
2 tsp | 4 tsp

**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.

Ingredient quantities	56 g	113 g
	2 person	4 person

1



### Cook rice

- Before starting, preheat the oven to 425°F.
- 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.
- Meanwhile, using a strainer, rinse **rice** until water runs clear.
- Add 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.

2



### Prep and roast veggies

- Core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **half the red onion** (whole onion for 4 ppl) into ¼-inch slices.
- Cut **bok choy** into ½-inch pieces, keeping stems and leaves separate. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt!)
- Add **peppers, red onions, bok choy stems, half the hoisin sauce** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet.
- Season with **salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven, stirring halfway through, until tender-crisp, and lightly browned, 10-12 min.

3



### Finish prep and make sauce

- Thinly slice **green onions**, keeping white and green parts separate.
- Add **peanut butter** and **¼ cup** (½ cup) **warm water** to a small bowl. Whisk until smooth.
- Add **green onion whites, soy sauce mirin blend, remaining hoisin sauce** and **¼ tsp** (½ tsp) **sugar**. Stir to combine.
- Pat **tofu** dry with paper towels, then cut into ½-inch pieces.

4



### Prep and cook tofu

×2 Double | Tofu

- Add **tofu** to a large bowl. Season with **salt** and **pepper**. Toss to coat.
- Sprinkle **cornstarch** over top. Toss to coat.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **tofu**.
- Pan-fry, turning occasionally, until golden-brown, 5-6 min. (**NOTE:** Cook tofu in 2 batches for 4 ppl, using 1 tbsp oil per batch.)

5



### Make stir-fry

- Add **bok choy leaves** to the pan with **tofu**. Cook, stirring often, until wilted, 1 min.
- Add **roasted veggies** and **sauce mixture**. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Season with **salt** and **pepper**.

6



### Finish and serve

- Fluff **rice** with a fork, then stir in **remaining green onions**.
- Divide **rice** and **tofu stir-fry** between bowls.
- Sprinkle with **peanuts** and drizzle **sriracha** over top.



Issue with your meal? Scan the QR code to share your feedback.