



Sriracha-Peanut Kung Pao Tofu

with Jasmine Rice and Veggies

Veggie Spicy 30 Minutes



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Tofu



Jasmine Rice



Sweet Bell Pepper



Shanghai Bok Choy



Red Onion



Green Onion



Peanuts, chopped



Hoisin Sauce



Soy Sauce Mirin Blend



Peanut Butter



Cornstarch



Sriracha

HELLO HOISIN SAUCE

A sweet and savoury sauce that adds an extra boost of flavour!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Baking sheet, medium bowl, measuring spoons, strainer, medium pot, large bowl, parchment paper, measuring cups, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Tofu	1	2
Jasmine Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	160 g	320 g
Shanghai Bok Choy	226 g	452 g
Red Onion	56 g	113 g
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
Sugar*	¼ tsp	½ tsp
Oil*		

Salt and Pepper*

* Pantry items

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.



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1



Cook rice

- 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 **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



Prep and cook 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.)

2



Prep and roast veggies

- Core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **half the red onion** into ¼-inch slices (whole onion for 4 ppl).
- 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, 14-15 min.

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 to taste with **salt** and **pepper**.

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.

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.

Dinner Solved!