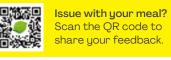


Sriracha-Peanut Kung Pao Tofu

with Jasmine Rice and Veggies















Green Onion

Hoisin Sauce



Peanut Butter



Sriracha

Veggie

Spicy

30 Minutes



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 tbsp)	oil
	2 person	4 person	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.



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



Cook rice

- Add 1 cup (2 cups) water and
 1% tsp (1/4 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.



Prep and roast veggies

- Core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **half the red onion** into ¹/₄-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.



Finish prep and make sauce

- Thinly slice **green onions**, keeping **white** and **green parts** separate.
- Add peanut butter and

1/4 cup (1/2 cup) warm water to a small bowl. Whisk until smooth. Add green onion whites, soy sauce mirin blend, remaining hoisin sauce and 1/4 tsp (1/2 tsp) sugar. Stir to combine.

• Pat **tofu** dry with paper towels, then cut into ½-inch pieces.



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 mediumhigh 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.)



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**.



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!