

with Jasmine Rice and Veggies

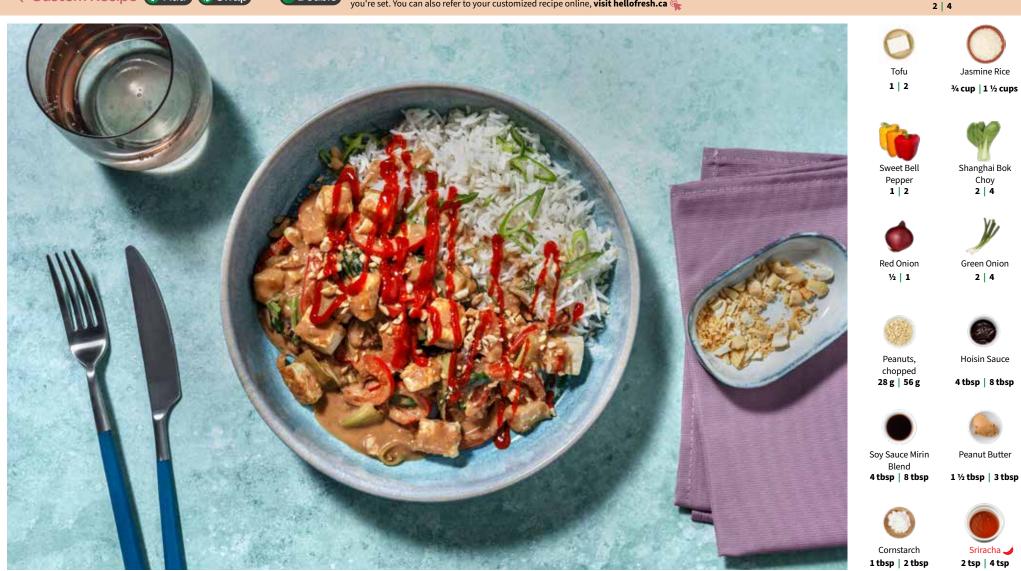
Veggie

Spicy

30 Minutes

♦ Custom Recipe + Add O Swap 2 Double or

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 🚱



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. 😣 Double

Tofu

Pantry items | Sugar, oil, salt, pepper

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



Cook rice

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Add 1 cup (2 cups) water and
 % 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.



Prep and cook tofu

🕺 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 goldenbrown, 5-6 min. (NOTE: Cook tofu in 2 batches for 4 ppl, using 1 tbsp oil per batch.)



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 ¹/₄-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.



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**.



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 ¹/₂-inch pieces.



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.



Measurements within steps 2 person 4 person Ingredient

4 | Prep and cook tofu

2 Double | Tofu

If you've opted for **double tofu**, prepare, cook and plate it in the same way the recipe instructs you to prepare and cook the **regular portion of tofu**. Work in batches, if necessary.