



Vietnamese-Style Caramelized Ginger Tofu

with Savoury Veggies and Shallot Rice

Veggie

35 Minutes



Tofu
1 | 2



Jasmine Rice
¾ cup | 1 ½ cups



Shanghai Bok
Choy
1 | 2



Carrot
1 | 2



Green Onion
2 | 4



Ginger
30 g | 30 g



Vegetarian Oyster
Sauce
4 tbsp | 8 tbsp



Crispy Shallots
28 g | 28 g



Brown Sugar
2 tbsp | 4 tbsp



Cornstarch
1 tbsp | 2 tbsp



Fish Sauce
1 tbsp | 2 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.

Pantry items | Unsalted butter, oil, salt, pepper

Cooking utensils | Vegetable peeler, measuring spoons, strainer, medium pot, measuring cups, large non-stick pan, paper towels, shallow dish

Measurements
within steps

1 tbsp
2 person

(2 tbsp)
4 person

oil
Ingredient

1



Cook rice

- Add 1 cup (2 cups) warm water and $\frac{1}{8}$ tsp ($\frac{1}{4}$ tsp) salt to a medium pot.
 - Cover and bring to a boil over high heat.
 - Wash and dry all produce.
- 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.

2



Prep

- Meanwhile, cut **bok choy** into 1-inch pieces. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt!)
- Peel, then halve **carrot** lengthwise, then cut into $\frac{1}{4}$ -inch half-moons.
- Peel, then mince or grate **ginger**.
- Thinly slice **green onions**, keeping **greens** and **whites** separate.

3



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **carrots**, $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** and **2 tbsp** (4 **tbsp**) **water**. Season with **salt** and **pepper**.
- Cook, stirring often, until **liquid** is mostly absorbed and **carrots** start to soften, 3-4 min.
- Reduce heat to medium. Add **bok choy** and **1 tbsp** (2 **tbsp**) **oyster sauce**. Stir to mix.
- Cook, stirring often, until **veggies** are tender-crisp, 3-4 min. (**TIP:** If pan starts to dry out too much, add 1-2 **tbsp** water at a time to prevent sticking!)
- Transfer to a plate and cover to keep warm. Carefully wipe the pan.

4



Prep tofu

- Pat **tofu** dry with paper towels.
- On a clean cutting board, cut **tofu** into 1-inch pieces.
- Add **tofu** and **cornstarch** to a shallow dish.
- Season with **salt** and **pepper**. Toss to coat.

5



Cook tofu

- Reheat the same pan over medium-high.
- When the pan is hot, add **1 tbsp** (2 **tbsp**) **oil**, then **tofu**.
- Pan-fry, turning occasionally, until golden-brown, 7-8 min. (**NOTE:** Cook tofu in 2 batches for 4 ppl, using 1 **tbsp** oil per batch!)
- Reduce heat to medium. Add **brown sugar**, **ginger** and **green onion whites**. Cook, stirring often, until fragrant and **sugar** dissolves, 1 min.
- Add **remaining oyster sauce**, **fish sauce**, **1 tbsp** (2 **tbsp**) **butter** and $\frac{3}{4}$ **cup** (1 $\frac{1}{2}$ **cups**) **water**. Cook, stirring occasionally until **sauce** thickens, 3-4 min.

6



Finish and serve

- Fluff **rice** with a fork, then stir in **half the crispy shallots**.
- Divide **rice** and **veggies** between plates.
- Top with **tofu** and **any remaining sauce** in the pan.
- Sprinkle **remaining green onions** and **remaining crispy shallots** over top.



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