



SHAWARMA-SPICED TOFU & MUSHROOM BOWLS

with Apricot Turmeric Rice, White Sauce & Hot Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



1 | 2
Tofu
Contains: Soy



4 oz | 8 oz
Button Mushrooms



1 | 2
Red Onion



¼ oz | ½ oz
Cilantro



1 | 2
Lemon



¾ Cup | 1½ Cups
Jasmine Rice



1 tsp | 1 tsp
Turmeric



3 | 6
Veggie Stock
Concentrates



1 TBSP | 1 TBSP
Shawarma Spice
Blend



6 TBSP | 12 TBSP
Vegan Mayonnaise



2 tsp | 4 tsp
Garlic Powder



1 oz | 2 oz
Dried Apricots



1 tsp | 2 tsp
Hot Sauce



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HELLO

SHAWARMA SPICE BLEND

This aromatic spice blend features turmeric, cumin, coriander, and allspice.

PREP: 15 MIN | COOK: 35 MIN | CALORIES: 940



TOFU TIPS

For the crispiest tofu, press out extra moisture by layering it between paper towels and placing a weight on top—a cutting board topped with a heavy can will do. Another tip: Cook the tofu without moving it too much in the pan to develop a nice crust.

BUST OUT

- Paper towels
- Large pan
- Small pot
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)

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1 PREP

- **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (**skip if your mushrooms are pre-sliced!**). Halve, peel, and cut **onion** into 1-inch-thick wedges. Peel and mince or grate **garlic**. Roughly chop **cilantro**. Quarter **lemon**.
- Open and drain **tofu**; press out excess water with paper towels. Halve crosswise, then stand tofu upright and halve vertically. Lay flat and cut into $\frac{3}{4}$ -inch cubes. Season with **salt** and **pepper**.



4 MAKE WHITE SAUCE

- While tofu mixture cooks, in a small bowl, combine **mayonnaise** and **garlic powder**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



2 COOK RICE

- In a small pot, combine **rice**, **$\frac{1}{4}$ cups water** (**$2\frac{1}{4}$ cups for 4 servings**), **one packet of stock concentrate** (**two packets for 4**), **$\frac{1}{4}$ tsp turmeric** (**$\frac{1}{2}$ tsp for 4**), and a **pinch of salt**. (**Be sure to measure the turmeric—we sent more!**)
- Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to use in Step 5.



5 FINISH RICE

- Fluff **rice** with a fork; stir in **apricots**, **half the cilantro**, and **juice from two lemon wedges** (**four wedges for 4 servings**).
- Taste and season with **salt** and **pepper**. Stir in more lemon juice if desired.



3 COOK TOFU & VEGGIES

- While rice cooks, heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **tofu** and cook, undisturbed, until lightly browned on bottom, 2-3 minutes.
- Add another **drizzle of oil**, **mushrooms**, **onion**, **half the Shawarma Spice Blend** (**all for 4 servings**), **salt**, and **pepper**. Cook, stirring occasionally, until veggies are softened and tofu is evenly browned, 2-3 minutes more.
- Add **garlic** and cook, stirring, until fragrant, 1 minute.
- Stir in **$\frac{1}{2}$ cup water** (**$\frac{3}{4}$ cup for 4**) and **remaining stock concentrates**. Cook, stirring occasionally, until sauce has thickened, 1-2 minutes.



6 SERVE

- Divide **rice** between shallow bowls. Top with **tofu and veggies**. Drizzle with **white sauce** and as much **hot sauce** as you like.
- Garnish with **remaining cilantro** and serve with any **remaining lemon wedges** on the side.