

INGREDIENTS

2 PERSON | 4 PERSON





3⁄4 Cup | 1½ Cups Jasmine Rice

1 TBSP | 2 TBSP

Cornstarch

Wheat



Mini Cucumber



1 TBSP | 1 TBSP Sesame Oil Contains: Sesame



5 tsp | 10 tsp Rice Wine Vinegar



2 TBSP | 4 TBSP Hoisin Sauce Contains: Soy, Wheat

Broccoli

Tofu

Contains: Soy



4 TBSP | 8 TBSP Sweet Soy Glaze Contains: Sesame, Soy,



1 tsp | 2 tsp Sriracha 🖠



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HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

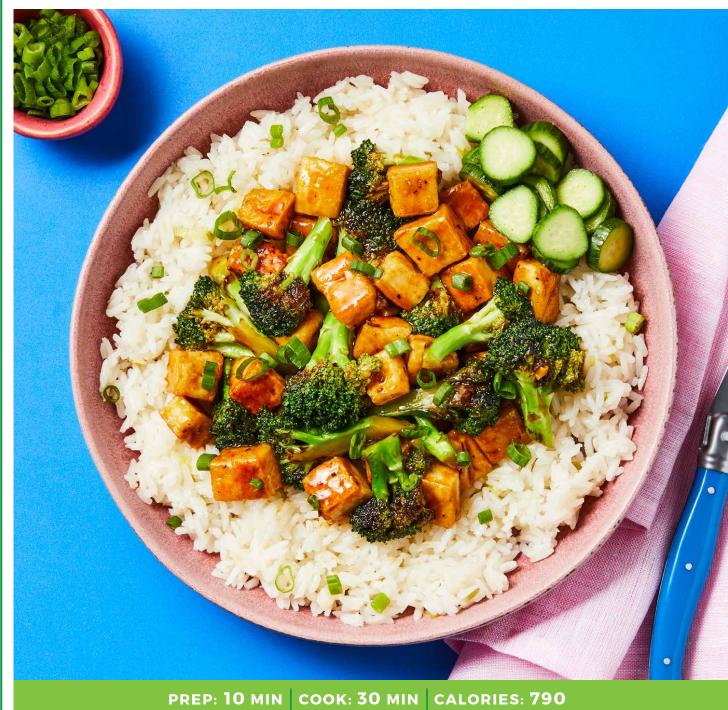


12 oz | 24 oz S Cauliflower Rice



VEGAN SWEET & SAVORY TOFU BOWLS

with Broccoli, Pickled Cucumber & Sesame Scallion Rice





HELLO

SWEET SOY GLAZE

A blend of salty-sweet soy sauce. vinegar, and nutty sesame oil

GOLDEN TICKET

Coating in cornstarch helps tofu get golden brown and extra crisp. Bonus points: Cornstarch also thickens the sauce in Step 5!

BUST OUT

- Small bowl
- Medium bowl
- Small pot
- Large pan
- Paper towels
- Whisk
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Cooking oil (4 tsp | 4 tsp)

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1 PREP & PICKLE CUCUMBER

- · Wash and dry produce.
- Trim and thinly slice **cucumber**. Thinly slice scallions, separating whites from greens. Cut broccoli into bite-size pieces if necessary.
- In a small bowl, combine cucumber. vinegar. ½ tsp sugar (1 tsp for 4 servings). and a pinch of salt. Mix thoroughly and set aside to pickle until ready to serve.



2 COOK RICE

- Heat a drizzle of oil in a small pot (medium pot for 4 servings) over medium-high heat. Add scallion whites and cook, stirring, until softened. 1-2 minutes.
- Stir in rice, 11/4 cups water (21/4 cups for 4), half the sesame oil (all for 4), and a pinch of salt. 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 serve.
- Once scallion whites are softened, add cauliflower rice (no need to drain), half the sesame oil (all for 4 servings), and a pinch of salt. Cook, stirring occasionally, until tender and any excess liquid has evaporated, 6-8 minutes. Turn off heat. (Save jasmine rice for another use.)



3 SEAR TOFU

- While rice cooks, open and drain tofu: press out excess water with paper towels. Halve crosswise, then stand tofu upright and halve vertically. Lav flat and cut into 3/4-inch cubes.
- In a medium bowl, combine tofu, half the cornstarch, and a big pinch of salt. Stir until tofu is fully coated.
- Heat a large drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add coated tofu and cook, turning occasionally, until browned on all sides, 4-6 minutes. Reserve bowl.
- Turn off heat: transfer to a plate. Wipe out pan and let cool slightly.



4 COOK BROCCOLI

• Heat a drizzle of oil in pan used for tofu over medium-high heat. Add broccoli and a pinch of salt; cook, stirring occasionally, until tender. 6-8 minutes.



5 MAKE SAUCE & FINISH TOFU

- · While broccoli cooks, in bowl used for tofu. whisk together hoisin, sweet soy glaze, Sriracha, remaining cornstarch, and 1/3 cup water (2/3 cup for 4 servings).
- Reduce heat under pan with broccoli to low and stir in hoisin-soy mixture. Cook, stirring occasionally, until sauce is thickened and sticky, 1-2 minutes.
- Transfer seared tofu to pan. Stir until fully coated and tofu is warmed through. 1 minute. Taste and season with salt and pepper if desired.



6 SERVE

• Divide rice between bowls: top with tofu and broccoli and pickled cucumber (draining first) in separate sections. Garnish with scallion greens and serve.