

# 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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### 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**, **1 1/4 cups water** (2 1/4 cups for 4 servings), **one packet of stock concentrate** (two packets for 4), **1/4 tsp turmeric** (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 **1/2 cup water** (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.