INGREDIENTS

2 PERSON | 4 PERSON

- **2 1/2 Cups** Jasmine Rice
- **1 2 Bell Pepper**
- **1 2 Lime**
- **1 2 Cilantro**
- **1 2 Tofu**
- **1 tsp | 2 tsp** Garlic Powder
- **1 2 TBSP** Curry Powder
- **1 2 Coconut Milk**
- **2 4 Veggie Stock Concentrates**
- **1 oz | 2 oz** Sweet Thai Chili Sauce
- **1 tsp | 1 tsp** Chili Flakes

ANY ISSUES WITH YOUR ORDER? WE’D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

HelloCustom

2 PERSON | 4 PERSON

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

- **24 oz | 12 oz** Cauliflower Rice
- **Calories: 570**

**VEGAN THAI COCONUT CURRY TOFU**

with Bell Pepper & Cilantro Lime Rice

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 800
1 COOK RICE
- In a small pot, combine rice, 1¼ cups water (2½ cups for 4 servings), 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.

2 PREP
- Wash and dry produce.
- Core, deseed, and dice bell pepper into ¾-inch pieces. Zest and quarter lime (for 4 servings, zest one lime and quarter both). Finely chop cilantro.

3 COOK TOFU
- 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 ¼-inch cubes. Season with salt and pepper.
- Heat a large 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.

4 COOK BELL PEPPER
- Add bell pepper and a pinch of salt to pan with tofu. Cook, stirring occasionally, until bell pepper is softened and lightly browned and tofu is lightly browned all over, 5-7 minutes.

5 MAKE SAUCE
- Stir garlic powder and 2 tsp curry powder (4 tsp for 4 servings) into pan with tofu and bell pepper. (TIP: Use more curry powder if you like a stronger flavor!) Cook for 1 minute.
- Thoroughly shake coconut milk in container before opening. Stir in coconut milk, chili sauce, stock concentrates, juice from half the lime, and 1 tsp sugar (2 tsp for 4). Bring to a boil, then reduce heat to medium low.
- Simmer until sauce has thickened and bell pepper is tender, 4-6 minutes. (TIP: If sauce thickens before bell pepper is tender, add splashes of water.) Taste and season with salt and more lime juice if desired. Turn off heat.

6 FINISH & SERVE
- Fluff rice with a fork; stir in half the lime zest (all for 4 servings), half the cilantro, and a drizzle of oil. Season with salt and pepper.
- Divide rice between shallow bowls and top with curry tofu. Garnish with remaining cilantro and a pinch of chili flakes if desired. Serve with any remaining lime wedges on the side.