



# WARM CURRIED TOFU & RICE WRAPS

with Creamy Cilantro Sauce & Sweet Potato-Onion Jumble

## INGREDIENTS

2 PERSON | 4 PERSON



**¾ Cup | 1½ Cups**  
Jasmine Rice



**2 | 4**  
Sweet Potatoes



**1 | 2**  
Onion



**2 Cloves | 4 Cloves**  
Garlic



**¼ oz | ½ oz**  
Cilantro



**1 | 2**  
Lemon



**1 | 2**  
Tofu  
Contains: Soy



**1 tsp | 2 tsp**  
Garlic Powder



**1 tsp | 2 tsp**  
Cumin



**1 TBSP | 2 TBSP**  
Curry Powder



**6 TBSP | 12 TBSP**  
Sour Cream  
Contains: Milk



**2 | 4**  
Flour Tortillas  
Contains: Soy, Wheat



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

HELLO

### CREAMY CILANTRO SAUCE

Sour cream, lemon, and cilantro make a luscious, tangy addition (and topping).

PREP: 15 MIN | COOK: 35 MIN | CALORIES: 1060



## FULL-COURT PRESS

For the crispiest tofu, press out extra moisture by layering it between paper towels and placing a weight on top—a cutting board with a heavy can will do.

### BUST OUT

- Small pot
- Baking sheet
- Zester
- Large pan
- Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)



### 1 COOK RICE

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook, covered, until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



### 2 PREP

- While rice cooks, dice **sweet potatoes** into ½-inch pieces. Halve, peel, and finely dice **half the onion**; cut remaining onion into 1-inch-thick wedges. Mince **garlic**. Roughly chop **cilantro**. Zest and 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 ¾-inch cubes.



### 3 ROAST VEGGIES

- Toss **sweet potatoes** and **onion wedges** on a baking sheet with a **drizzle of oil**, **garlic powder**, **half the cumin (you'll use the rest in the next step)**, **salt**, and **pepper**. Roast on top rack until browned and tender, 18-20 minutes.



### 4 COOK TOFU FILLING

- Meanwhile, season **tofu** with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add tofu in a single layer and cook, undisturbed, until lightly browned on bottom, 2-3 minutes.
- Add another **drizzle of oil**, **diced onion**, **remaining cumin**, **2 tsp curry powder (4 tsp for 4 servings)**, **salt**, and **pepper**. (Be sure to measure the curry powder—we sent more.) Cook, stirring occasionally, until onion is tender and tofu is evenly browned, 3-4 minutes. In the last minute of cooking, add **garlic**; cook, stirring, until fragrant. Turn off heat; transfer to a plate. Wipe out pan.



### 5 MAKE CILANTRO SAUCE

- In a small bowl, combine **sour cream**, **cilantro**, **juice from one lemon wedge (two wedges for 4 servings)**, and a **pinch of lemon zest**.
- If needed, stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



### 6 ASSEMBLE WRAPS

- Place **tortillas** on a clean work surface. Spread **tofu filling** on bottom third of each tortilla. Top filling on each tortilla with **½ cup rice (you'll serve the rest on the side)**. Dividing evenly, drizzle rice with **half the cilantro sauce**.
- Fold up bottom side of each tortilla over filling, then fold over left and right sides toward the filling. Roll up tortillas, starting with filled sides, to form **wraps**.



### 7 FINISH & SERVE

- Heat a **drizzle of oil** in pan used for tofu over medium heat. Add **wraps** and cook, turning occasionally, until golden brown on all sides, 4-6 minutes. (TIP: Depending on the size of your pan, you may need to work in batches, adding a drizzle of oil after each batch.) Transfer to a cutting board.
- Halve wraps on a diagonal; divide wraps and **remaining rice** between plates. Top rice with **sweet potato-onion jumble** and drizzle with **remaining cilantro sauce**. Serve with **remaining lemon wedges** on the side.