

INGREDIENTS

2 PERSON | 4 PERSON







1 2 Tofu Contains: Soy



1 tsp | 2 tsp Chili Flakes



Mushroom Stock Concentrate



2 Cloves | 4 Cloves



3⁄4 Cup | 1½ Cups Jasmine Rice



Lemon

2 TBSP | 4 TBSP Cornstarch

1 | 2 Veggie Stock Concentrate



1 oz | 2 oz Sweet Thai Chili Sauce



2 TBSP | 4 TBSP Maple Syrup



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

2 PERSON | 4 PERSON

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

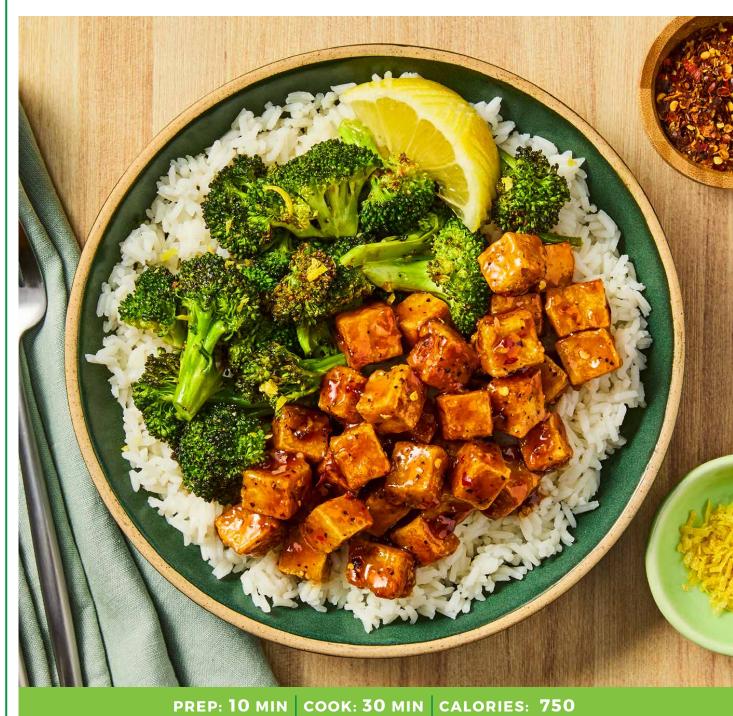


12 oz | 24 oz S Cauliflower Rice



VEGAN SPICY LEMON MAPLE TOFU

with Roasted Broccoli & Rice





HELLO

CORNSTARCH

Helps tofu get golden brown and crisp, and also thickens the sauce-a two-for-one!

BURN NOTICE

In Step 4, you may need to work in batches when frying the tofu. If so, reduce the temperature after the first batch if tofu is browning too quickly.

BUST OUT

· Baking sheet

Large bowl

• Large pan

- Zester
- Paper towels
- Small pot
- Small bowl
- Whisk
- Kosher salt
- · Black pepper
- Cooking oil (4 tsp | 4 tsp) (1 tsp | 1 tsp) 🔄

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. Wash and dry produce.
- Cut broccoli into bite-size pieces if necessary. Peel and mince or grate garlic. 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 ½-inch cubes.



2 COOK RICE

- In a small pot, combine rice, 11/4 cups water (21/4 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.
- Heat a **drizzle of oil** in a small pot over medium-high heat. Add cauliflower rice (no need to drain) and a pinch of salt. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. (Save jasmine rice for another use.)



3 ROAST BROCCOL

• While rice cooks, toss broccoli on a baking sheet with a drizzle of oil, salt, and pepper. Roast on middle rack until tender and lightly browned. 10-12 minutes.



4 FRY TOFU

- Place tofu in a large bowl; season with salt and pepper. Add half the cornstarch and toss until evenly coated.
- Heat a large drizzle of oil in a large pan over medium-high heat. Add tofu in a single layer and cook until golden and crispy, 1-3 minutes per side. (For 4 servings, you may need to work in batches, adding another drizzle of oil per batch.) Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.



5 MAKE SAUCE

- In a small bowl, whisk together remaining cornstarch and 2 TBSP water (4 TBSP for 4 servings).
- Heat a **drizzle of oil** in pan used for tofu over medium-low heat. Add garlic and a pinch of chili flakes; cook, stirring, until fragrant, 30-60 seconds.
- · Whisk in cornstarch mixture, maple syrup, veggie stock concentrate, mushroom stock concentrate, chili sauce, and juice from one lemon wedge (two wedges for 4).
- · Bring to a simmer and cook, stirring occasionally, until thickened, 2-3 minutes (if sauce seems too thick, add splashes of water) Remove from heat
- Return **fried tofu** to pan and toss until coated in sauce.



- Divide **rice** between bowls: top with broccoli and tofu in separate sections.
- Top broccoli with a **pinch of lemon zest** and sprinkle tofu with as many remaining chili flakes as you like. Serve with remaining lemon wedges if desired.