



# Spicy Mushroom Mapo Tofu with Spinach and Jasmine Rice

**Rapid** 20 Minutes • Very Hot • 2 of your 5 a day • Veggie

18



Jasmine Rice



Garlic Clove



Spring Onion



Tofu



Cornflour



Sliced Mushrooms



Miso Paste



Soy Sauce



Szechuan Paste



Baby Spinach

## Before you start

Our fruit and veggies need a little wash before you use them!

## Cooking tools, you will need:

Saucepan, Lid, Sieve, Garlic Press, Kitchen Paper, Bowl, Frying Pan and Measuring Jug.

## Ingredients

	2P	3P	4P
Jasmine Rice	150g	225g	300g
Garlic Clove**	2	3	4
Spring Onion**	1	2	2
Tofu** <b>11)</b>	280g	420g	560g
Cornflour	10g	15g	20g
Sliced Mushrooms**	180g	240g	360g
Miso Paste <b>11)</b>	15g	22g	30g
Soy Sauce <b>11)</b> <b>13)</b>	15ml	20ml	25ml
Szechuan Paste <b>11)</b>	75g	125g	150g
Water for the Sauce*	50ml	75ml	100ml
Sugar*	2 tsp	3 tsp	4 tsp
Baby Spinach**	100g	150g	200g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>480g</b>	<b>100g</b>
Energy (kJ/kcal)	2315 /553	482 /115
Fat (g)	12	2
Sat. Fat (g)	2	0
Carbohydrate (g)	82	17
Sugars (g)	11	2
Protein (g)	29	6
Salt (g)	3.78	0.79

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

## Contact

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HelloFresh UK

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 You can recycle me!



## Cook the Rice

**a)** Bring a large saucepan of **water** to the boil with **¼ tsp** of **salt** for the **rice**.

**b)** When boiling, add the **rice** and cook for 12 mins.

**c)** Drain in a sieve, pop back in the pan, cover with a lid and leave to the side until ready to serve.



## Cook the Mushrooms

**a)** Pop the now empty pan back on high heat with a drizzle of **oil**. Add the **mushrooms**, season with **salt** and **pepper** and cook until browned, 3-4 mins, stirring occasionally.

**b)** Meanwhile, in a bowl, mix together the **garlic**, **miso**, **soy sauce**, **Szechuan paste**, **water for the sauce** and **sugar** (see ingredients for both amounts).

**c)** Pour the **sauce** into the pan. Bring to the boil, then lower the heat to medium.



## Quick Prep

**a)** Meanwhile, peel and grate the **garlic** (or use a **garlic** press).

**b)** Trim and thinly slice the **spring onion**.

**c)** Drain the **tofu** and chop into 2cm cubes. Pat dry with kitchen paper.



## Wilt the Spinach

**a)** Return the **tofu** to the pan with the **sauce**, stir to coat.

**b)** Add the **spinach** into the pan a handful at a time until wilted and piping hot, 1-2 mins.

**c)** Remove from the heat. **TIP:** Add a splash of water too if the sauce has thickened too much.



## Fry the Tofu

**a)** Add the **cornflour** to a bowl, season with **salt** and **pepper**. Toss the **tofu** into the **flour** and mix until fully coated.

**b)** Heat a drizzle of **oil** in a large frying pan on high heat.

**c)** Once hot, add the **tofu pieces** to the pan. Fry until golden and crispy, 8-10 mins. Carefully turn every 1-2 mins to ensure they don't burn.

**d)** When ready, transfer the **tofu** to a plate lined with kitchen paper.



## Serve

**a)** Fluff up the **rice** with a fork.

**b)** Serve the **rice** in bowls, with the **mushroom mapo tofu** on top. Make sure to get all of the **sauce**.

**c)** Scatter the **spring onions** on top.

## Enjoy!

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.