



In your box

- 12 oz. Extra Firm Tofu
- 1 Jalapeño Pepper
- 4 oz. Frozen Pineapple
- 1 Lime
- 3/4 cup Jasmine Rice
- 1/3 cup Tempura Mix
- 2 tsp. Miso Sauce Concentrate
- 4 fl. oz. Spicy Orange Sauce
- 1/4 cup Panko Breadcrumbs
- 1/4 oz. Cilantro

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

Olive Oil, Salt

Medium Non-Stick Pan, Small Pot, 3 Mixing Bowls

Minimum Internal Protein Temperature				
145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Crispy Citrus Orange Tofu

with jalapeño-pineapple salsa and miso rice

NUTRITION per serving—Calories: 906, Carbohydrates: 135g, Sugar: 34g, Fiber: 10g, Protein: 24g, Sodium: 1662mg, Fat: 30g, Saturated Fat: 4g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



1. Cook the Rice

- Bring a small pot with **rice**, **miso concentrate**, and 1¼ cups **water** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



2. Prepare the Ingredients

- Line a plate with a paper towel. Cut **tofu** into 1" dice and place on towel-lined plate. Top with paper towels, then press gently but firmly to remove excess moisture. Set aside, at least 5 minutes.
- While tofu presses, finely chop **pineapple**.
- Halve **lime** lengthwise. Cut one half into wedges and juice other half.
- Mince **cilantro** (no need to stem).
- Stem **jalapeño**, seed, remove ribs, and cut into a fine dice. *Wash hands and cutting board after working with jalapeño.*



3. Make Salsa and Batter Tofu

- In a mixing bowl, combine **pineapple**, **cilantro**, 1 Tbsp. **lime juice**, a pinch of **salt**, and **jalapeño** (to taste). Set aside.
- Combine **tempura mix**, a pinch of salt, **panko**, and ¼ cup **cold water** in another mixing bowl and stir until a thin batter forms, like a pancake batter. *If too thick, add additional cold water, 1 Tbsp. at a time, until desired consistency is reached.*
- Transfer **tofu** to bowl with batter and toss or gently stir until coated.



4. Cook the Tofu

- Line another plate with a paper towel.
- Heat 3 Tbsp. **olive oil** in a medium non-stick pan over medium-high heat. Let heat, 5 minutes.
- After 5 minutes, cooking in batches if necessary, add **tofu** to hot pan and cook until golden on all sides, 6-12 minutes, gently turning tofu every 1-2 minutes.
- Remove from burner. Transfer tofu to towel-lined plate. Rest, 2 minutes.



5. Add Sauce and Finish Dish

- In another mixing bowl, combine **tofu** and **spicy orange sauce** (to taste).
- Plate dish as pictured on front of card, topping **rice** with tofu and **salsa**. Squeeze **lime wedges** over to taste. Bon appétit!