



HOME CHEF

# MA PO TOFU

With Jasmine Rice



## OVERVIEW



TIME TO PREPARE



EASY RECIPE



MILD



DAYS BEST COOKED BY

## DIETARY



DAIRY-FREE



GLUTEN-FREE



NUT-FREE

## NUTRITION

Calories: 647  
Carbohydrates: 91g  
Fat: 20g  
Protein: 30g  
Sodium: 545mg  
*per serving*

## DRINK PAIRING

## INGREDIENTS

1 Cup Jasmine Rice  
13 oz. Tofu, Extra Firm  
2 Piece Garlic Cloves  
4 oz. Button Mushrooms  
.4 oz. Porcini Mushrooms, Dried  
1 Tbsp. Spicy Bean Paste  
1 Tbsp. Soy Sauce  
1 tsp. Cornstarch  
2 tsp. Minced Ginger, Jarred  
3 Piece Chives  
1 Tbsp. Sesame Oil

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## WHAT YOU NEED

Olive Oil  
Salt  
Pepper

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## EQUIPMENT

2 Sauce Pot, Media  
Mixing Bowl  
Large Saute Pan  
Wire-Mesh Strainer

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### Make the Rice

In a small saucepot, bring **1 cup of water** to a boil. In a separate medium pot, bring **1 ½ cups of water** and the **jasmine rice** to a boil. Stir rice, turn the heat to low, cover with a lid and let cook for 15 minutes. Turn off the heat and leave the lid on until serving time.



### Prepare the Ingredients and Sauce

Rinse and cube the **tofu** into ½" pieces. Peel and mince the **garlic**. Rinse and chop the button **mushrooms**, trimming off the woody ends. Lightly rinse the dried **mushrooms** to remove any silty particles that naturally collect. In a clean mixing bowl, whisk together the **bean paste** and **soy sauce**. Set aside.



### Prepare the Mushrooms

Put the **dried porcini mushrooms** in heatproof bowl and cover with the **1 cup boiling water** from your small sauce pot. Place a paper towel directly onto the top of the water, covering the whole top of bowl, to keep the mushrooms submerged. Let sit until rehydrated, about 10 minutes. Heat 1 Tbsp. **olive oil** in a pan over medium heat. Add **button mushrooms** and fry, stirring often, until well browned, 6 to 10 minutes. Set aside.



### Finish the Mushrooms

Drain the soaking **mushrooms** in a wire-mesh strainer set over a bowl, reserving all of the soaking water. Once drained, chop into small pieces and add to the cooked button mushrooms. In a separate dish, mix 2 tsp. of **cold water** with the **cornstarch**, stirring until it becomes a smooth slurry with the consistency of heavy cream.



### Start the Tofu

Heat 2 Tbsp. **olive oil** in the same large sauté pan over medium heat you used to cook the **mushrooms**. Add **garlic** and **ginger**, stirring for a minute or two with a wooden spoon, until fragrant. Add the **cubed tofu** and the mixture of **bean paste** and **soy sauce**, and then simmer for another one to two minutes. Add **corn starch slurry** and cook for another minute, while the sauce bubbles and thickens. Stir in mushrooms. Once cooked, remove from heat and keep warm until ready



### Plate the Dish

Rinse and finely dice the **chives**. Scoop **cooked rice** into a shallow bowl. Top with generous dollop of **Ma Po Tofu**. Drizzle tofu with **sesame oil** to taste and **diced chives**.