



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

WHAT YOU NEED

Olive Oil
Salt
Pepper

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**.