



NUTRITION *per serving* 69g carbohydrates 16g fat 27g protein 1319mg sodium | low-calorie, vegetarian, gluten-free, dairy-free, shellfish-free, nut-free



Calories
511



Prep & Cook Time
30-40 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Medium

IN YOUR BOX

- 1 Red Fresno Chile
- 8 oz. Snow Peas
- 12 oz. Extra Firm Tofu
- ¾ cup Jasmine Rice
- 1 ½ fl. oz. Soy Sauce–Gluten-Free
- 3 Tbsp. Cornstarch
- 6 tsp. Sugar
- 2 fl. oz. Seasoned Rice Vinegar
- 2 Tbsp. Chopped Ginger

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Medium Pot
- Mixing Bowl
- Medium Non-Stick Pan

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HOME CHEF

Spicy Caramel Tofu
with snow peas and jasmine rice

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Spice Alert!** **Fresno chile** adds heat comparable to fresh jalapeño. Use to taste or omit to suit your spice preference. Be sure to wash hands and cutting board after prepping.
- **Heads Up!** **Soy sauce** is used twice. Half is tossed with **snow peas** before roasting and remaining is added to **spicy caramel**.
- **Heads Up!** **Fresno chile** is used twice. **Minced Fresno chile** is added to **spicy caramel sauce**, and **Fresno chile rounds** garnish the dish.

FROM THE CHEF

Pressing moisture out of tofu before cooking allows it to better absorb flavor and get crispy. Adding weight (like a canned item) to top plate helps move the process along even quicker.

Did you know...

Using caramel in savory preparations is a common technique in Southeast Asian cooking and helps balance spicy flavors that also figure prominently.



1

Prepare the Ingredients

Slice thin rounds from pointed half of **Fresno chile**. *Discard seeds if you prefer less spice.* Stem and mince other half of Fresno chile. Trim ends off **snow peas**. Line a plate with a paper towel. Cut **tofu** into $\frac{3}{4}$ " dice. Arrange in a single layer on towel-lined plate. Top with another paper towel and a second plate to press moisture from tofu. Press tofu for at least 10 minutes. While tofu presses, cook rice.



4

Sear the Tofu

Place **cornstarch** in a medium mixing bowl and season with a pinch of **salt**. Add pressed **tofu cubes** to bowl and toss to coat tofu completely in cornstarch. Replace paper towel on plate. Heat 2 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Shake excess cornstarch from tofu and add to hot pan. Cook, stirring occasionally, until golden brown on all sides, 5-7 minutes. Transfer to towel-lined plate. Wipe pan clean.



2

Cook the Rice

Bring a medium pot with **rice** and $1\frac{1}{2}$ cups **water** to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender, 18-20 minutes. Fluff grains with a fork, cover, and set aside. While rice cooks, roast snow peas.



5

Make the Spicy Caramel Sauce

Return pan used to sear tofu to medium-high heat. Add **sugar** and 4 Tbsp. **water**. Stir to dissolve and cook until large bubbles begin to form and it begins to turn golden, 1 minute. Add **rice vinegar**, **ginger**, **minced Fresno chile** (to taste), and remaining **soy sauce**. Stir to combine and cook until thick enough to coat the back of a spoon, 2-3 minutes. Remove from burner, return **tofu** to pan, and toss to coat.



3

Roast the Snow Peas

Place **snow peas** on prepared baking sheet. Drizzle with **half the soy sauce** (reserve remaining for spicy caramel sauce), 1 tsp. **olive oil**, and a pinch of **salt and pepper**. Toss to coat and spread into a single layer. Roast until tender, 10-12 minutes. While snow peas roast, sear tofu.



6

Plate the Dish

Place a serving of **rice** on a plate. Serve **snap peas** and **tofu** in front of rice and garnish with **Fresno chile rounds** (to taste).