



NUTRITION per serving 97g carbohydrates 16g fat 25g protein 1744mg sodium | vegetarian



Calories
666



Prep & Cook Time
25-35 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Medium



Crispy Orange Tofu

with Chinese broccoli and jasmine rice

IN YOUR BOX

¾ cup Jasmine Rice
8 oz. Chinese Broccoli
2 Garlic Cloves
2 Green Onions
12 oz. Extra Firm Tofu
1 Navel Orange
2 Tbsp. Cornstarch
3 fl. oz. Starport Spicy Orange Sauce
2 tsp. Sriracha

CONTAINS: wheat, soy
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

IN YOUR KITCHEN

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

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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 **425 degrees**
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- ☐ **Heads Up!** **Green onions** are used twice. **White portions** are added to **Chinese broccoli**, and **green portions** garnish dish.
- ☐ **Spice Alert!** **Sriracha** is today's hot sauce du jour. Its garlicky-chile flavor complements just about everything. Use to taste or omit for less spice.

FROM THE CHEF

If sauce thickens too much, add remaining orange juice, 1 Tbsp. at a time, until sauce is the correct consistency.

Did you know...

Chinese broccoli is also known as gai lan and is often sold with tiny flower buds still attached. The flower buds should be closed; if they're open, it means an older broccoli that's more chewy and bitter.



Cook the Rice

Bring a small pot with **rice** and 1½ cups **water** to a boil over high heat. Reduce to a simmer, cover, and cook until tender, 18-20 minutes. While rice cooks, prepare ingredients.



Prepare the Ingredients

Trim ¼" off ends of **Chinese broccoli** and halve stalks, separating stems from leafy tops. Cut stems into 2" pieces. Coarsely chop tops. Mince **garlic**. Trim and thinly slice **green onions** on an angle, keeping white and green portions separate. Cut **tofu** into 1" dice. Zest **orange**, halve, and juice.



Roast the Vegetables

Place **Chinese broccoli**, **garlic**, and **white portions of green onions** on prepared baking sheet and toss with 2 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper**. Spread into a single layer and roast until tender and lightly charred, 8-10 minutes. While vegetables roast, cook tofu.



Cook the Tofu

Place **tofu** in a mixing bowl and toss with **cornstarch**, ½ tsp. **salt**, and a pinch of **pepper**. Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add tofu to hot pan and cook undisturbed until lightly browned, 3-5 minutes. Then stir occasionally until golden brown, 5-7 minutes. Remove from burner and transfer tofu to a plate. Wipe pan clean and reserve.



Make the Sauce

Return pan used to sear tofu to medium-low heat. Add **spicy orange sauce** and 2 Tbsp. **orange juice**, and stir occasionally until heated through, 1-2 minutes. Toss in cooked **tofu** until coated.



Finish the Dish

Place **rice** on a plate. Place **Chinese broccoli** on top of rice and **tofu** on top of broccoli. Drizzle with **sauce** and garnish with ¼ tsp. **orange zest** (or to taste), **green portions of green onions**, and **Sriracha** (to taste).