



**NUTRITION** per serving 94g carbohydrates 25g fat 29g protein 1214mg sodium | vegetarian



Calories  
**726**



Prep & Cook Time  
**30-40 min.**



Cook Within  
**5 days**



Difficulty  
**Easy**



Spice Level  
**Mild**

#### IN YOUR BOX

¾ cup Jasmine Rice  
1 Red Bell Pepper  
1 Red Onion  
1 Lime  
1 oz. Roasted Peanuts  
¼ oz. Thai Basil  
12 oz. Extra Firm Tofu  
3 Tbsp. Cornstarch  
2 fl. oz. Teriyaki Glaze  
2 tsp. Sriracha

**CONTAINS:** wheat, peanuts, soy  
Packaged in a facility that also packages  
peanut, tree nut, wheat, egg, soy, milk,  
fish, and shellfish ingredients

#### IN YOUR KITCHEN

Olive Oil  
Salt  
Pepper  
Small Pot  
Mixing Bowl  
Large Non-Stick Pan

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## Vietnamese Shaking Tofu

with Thai basil 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!
- ☐ Thoroughly rinse produce and pat dry

## WHILE YOU COOK

- ☐ This recipe only uses 1 cup **red onion**, but feel free to use more if you like more onion flavor.
- ☐ **Spice Alert! Sriracha** is today's hot sauce du jour. Its garlicky-chile flavor complements just about everything. Feel free to use half or omit from recipe for less spice.

## FROM THE CHEF

To get a deep caramelization on the tofu, make sure the pan is very hot before adding the tofu.

### *Did you know...*

*Now that you've looked inside the meal bag, you can see the tofu itself doesn't shake. In Vietnamese shaking dishes, the shaking is done by the skillet or the wok the meat or tofu is being cooked in.*



### Cook Rice and Prepare Ingredients

Bring a small pot with **jasmine rice** and 1½ cup **water** to a boil. Reduce to a simmer, cover, and cook until tender, 18-20 minutes. While rice cooks, stem, seed, and slice **red bell pepper** into ½" dice. Halve and peel **onion**. Cut halves into ¼" slices. Zest **lime**, halve, and juice. Coarsely chop **peanuts**. Stem **basil** and coarsely chop.



### Crumble the Tofu

In a mixing bowl, use your hands to break **tofu** into bite-sized pieces. Cover with paper towels, press, and blot dry. Season with a pinch of **salt** and **pepper**. Toss with **cornstarch**, coating tofu completely.



### Sear the Tofu

Heat a large non-stick over high heat. Add 1 Tbsp. **olive oil** and **tofu crumbles** to hot pan. Stir often until browned and crispy, 8-10 minutes. *Tofu will continue to break up as it's stirred.* Transfer tofu to a plate. Reserve pan; no need to wipe clean.



### Cook the Vegetables

Return pan used to cook tofu to high heat. Add 2 tsp. **olive oil**, **bell pepper**, and 1 cup **onion** (or more, if you're an onion lover). Cook until crisp-tender, 2-3 minutes.



### Finish the Tofu

Add **tofu**, **teriyaki glaze**, 1 tsp. **lime juice**, and a pinch of **lime zest** to vegetables. Add **Sriracha** (to taste) and combine thoroughly. Cook until warmed through, 1-2 minutes.



### Finish the Dish

Place **rice** on a plate or in a shallow bowl and top with **tofu** and **vegetables**. Garnish with **peanuts** and **basil**.