



#### In your box

- 2 Green Onions
- ¾ cup Jasmine Rice
- 12 oz. Extra Firm Tofu
- 6 oz. Broccoli Florets
- 2 Garlic Cloves
- 3 Tbsp. Cornstarch
- 1 Tbsp. Chopped Ginger
- 2 fl. oz. Sweet Chili Sauce
- 2 fl. oz. Teriyaki Glaze
- 2 oz. Cashews



## Cashew Tofu

with broccoli and sweet chili-teriyaki sauce

NUTRITION per serving—Calories: 915, Carbohydrates: 118g, Fat: 37g, Protein: 30g, Sodium: 1523mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**35-45 min.**

Cook Within  
**7 days**

Difficulty Level   
**Easy**

Spice Level   
**Not Spicy**

## 🕒 You will need

Olive Oil  
Small Pot, Mixing Bowl, Medium Non-Stick Pan

## 👑 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
- Ingredient(s) used more than once: **green onions**



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### Make the Rice

- Bring a small pot with **rice** and 1½ cups **water** to a boil.
- Cover, reduce heat to low, and cook until rice is tender, 18-20 minutes.
- Remove from burner. Set aside covered.
- While rice cooks, prepare ingredients.



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### Prepare the Ingredients

- Line a plate with a paper towel. Cut **tofu** into 1" dice and place on towel-lined plate. Top with paper towels, then press gently but firmly to remove excess moisture.
- Cut **broccoli florets** into bite-sized pieces.
- Mince **garlic**.
- Trim and cut white portions of **green onions** into 1" lengths. Thinly slice green portions.
- Place **cornstarch** and tofu in a mixing bowl and toss to coat.



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### Crisp the Tofu

- Line another plate with a paper towel.
- Place a medium non-stick pan over medium-high heat and add 4 tsp. **olive oil**. Add **tofu** to hot pan and stir often until browned all over, 8-10 minutes.
- *Don't rush cooking the tofu; it will need the complete cooking time for the correct crispness.*
- Remove to towel-lined plate.
- Reserve pan; no need to wipe clean.



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### Cook the Vegetables

- Return pan used to crisp tofu to medium-high heat and add 2 tsp. **olive oil**. Add **broccoli florets** and **white portions of green onions** and stir occasionally, 2 minutes.
- Add ¼ cup **water**, **garlic**, and **ginger** and stir occasionally until broccoli is tender, 5-6 minutes.
- *If water evaporates before broccoli is tender, add more water 2 Tbsp. at a time as needed.*
- Stir in **sweet chili sauce**, **teriyaki glaze**, **cashews**, and **tofu**. Bring to a boil.
- Once boiling, remove from burner.



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### Finish the Dish

- Plate dish as pictured on front of card, garnishing with **green portions of green onions**. Bon appétit!