



In your box

- 1 Tbsp. Chile and Cumin Rub
- 3 oz. Snap Peas
- 1 tsp. Multicolor Sesame Seeds
- 4 oz. Slaw Mix
- 2 Green Onions
- $\frac{3}{4}$ cup Jasmine Rice
- 3 Tbsp. Cornstarch
- 12 oz. Extra Firm Tofu
- 3 fl. oz. Boom Boom Sauce
- $\frac{1}{2}$ fl. oz. Toasted Sesame Oil



Bang Bang Tofu with Rice

with snap peas

NUTRITION per serving—Calories: 1009, Carbohydrates: 88g, Fat: 72g, Protein: 24g, Sodium: 1398mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level 
Easy

Spice Level 
Mild

🕒 You will need

Olive Oil, Salt

Medium Pot, 3 Mixing Bowls, Large 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**



1

Cook the Rice

- Bring a medium pot with **rice**, 1½ cups **water**, and ¼ tsp. **salt** to a boil over medium-high heat.
- Cover, reduce heat to low, and simmer until rice is tender, 18-20 minutes.
- Remove from burner.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Cut **tofu** into 1" dice. Pat tofu very dry.
- Remove strings from **sugar snap peas**, if necessary. Halve lengthwise.
- Trim and thinly slice **green onions**.



3

Coat the Tofu

- Place **tofu** in a mixing bowl with **cornstarch** and toss to coat.



4

Fry the Tofu

- Place a large non-stick pan over medium-high heat and add 3 Tbsp. **olive oil**. Add **tofu** to hot pan and stir occasionally until golden brown, 6-8 minutes.
- Transfer tofu to another mixing bowl and toss with half the **chili and cumin rub**. Taste, and add more rub if desired.
- Reserve pan; no need to wipe clean.



5

Cook the Vegetables

- Return pan used to fry tofu to medium-high heat. Add **snap peas**, **slaw mix**, **green onions** (reserving a pinch for garnish), and ¼ tsp. **salt** to hot pan. Stir occasionally until crisp-tender, 2-3 minutes.
- Remove from burner.
- In another mixing bowl, combine **boom boom sauce** and **sesame oil**.
- Plate dish as pictured on front of card, topping **rice** with **tofu** and vegetables and drizzling with boom boom-sesame sauce. Garnish with **sesame seeds** and reserved green onions. Bon appétit!