



In your box

- 12 oz. Extra Firm Tofu
- 2 oz. Flour
- ¼ cup Sweetened Flaked Coconut
- ½ cup Panko Breadcrumbs
- 1 ½ oz. Mayonnaise
- 2 tsp. Sambal
- ¾ cup Jasmine Rice
- 1 Lime
- 6 fl. oz. Canola Oil
- 6 oz. Snap Peas



Crispy Coconut Crusted Tofu

with sugar snap peas

NUTRITION per serving—Calories: 946, Carbohydrates: 114g, Fat: 41g, Protein: 29g, Sodium: 1193mg.
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 ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Mild

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Small 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!

- Preheat oven to **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Prepare the Tofu

- Line a plate with a paper towel.
- Cut **tofu** into 6-8 slices across the width.
- Place tofu on towel-lined plate and top with more paper towels. Press gently but firmly to remove moisture. Set aside at least 5 minutes.



2

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 rice is tender, 18-20 minutes.
- Remove from burner and set aside.
- While rice cooks, pull strings from **sugar snap peas** like a zipper.
- Halve **lime** lengthwise. Cut one half into wedges and juice the other half.
- In a mixing bowl, combine **sambal** (to taste), 2 tsp. **lime juice**, and **mayonnaise**. Set aside.



3

Roast the Snap Peas

- Place **sugar snap peas** on prepared baking sheet and toss with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into peas.
- Roast in hot oven until lightly browned, 6-8 minutes.
- While snap peas roast, bread tofu.



4

Bread the Tofu

- Place **canola oil** in a large non-stick pan over medium heat.
- Combine **flour** and ½ cup **water** in another mixing bowl. Combine **coconut** and **panko** in a third mixing bowl.
- Dip **tofu slices** in flour-water mixture, coating completely and letting excess drip off. Then place slices in coconut-panko mixture, pressing gently to adhere. Place coated tofu slices on a plate.



5

Fry the Tofu

- Line another plate with a paper towel. Test **oil** temperature by adding a pinch of **panko** to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Carefully, add **tofu** to hot oil and cook until golden brown, 3-5 minutes per side. *Be careful when flipping tofu; oil will be hot!*
- Remove tofu to towel-lined plate and season with ½ tsp. **salt**.
- Plate dish as pictured on front of card, drizzling tofu with **sambal-mayonnaise sauce**. Squeeze **lime wedges** over to taste. Bon appétit!