



In your box

3 oz. Snap Peas
¾ cup Jasmine Rice
3 oz. Matchstick Carrots
3 Tbsp. Cornstarch
4 oz. General Tso Sauce
12 oz. Extra Firm Tofu
2 Green Onions
.20 fl. oz. Tamari Soy Sauce
1 tsp. Chopped Ginger
1 Lime



General Tso's Tofu

with snap peas and jasmine rice

NUTRITION per serving—Calories: 796, Carbohydrates: 97g, Fat: 35g, Protein: 24g, Sodium: 1271mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
7 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ●
Not Spicy

① You will need

Olive Oil, Salt, Pepper

Small Pot, 2 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 small pot with **rice**, ¼ tsp. **salt**, and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and fluff rice with a fork. Cover and set aside.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Line a plate with a paper towel. Cut **tofu** into ½" dice and place on towel-lined plate. Top with paper towels and another plate, pressing gently but firmly to remove liquid. Set aside to press, at least 10 minutes.
- While tofu presses, trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- If desired, pull strings from **snap peas**. *If string is hard to find and remove, make a very thin cut lengthwise along the string.* Cut snap peas into 1" pieces on an angle.
- Halve **lime** lengthwise. Cut one half into wedges and juice the other half.



3

Cook the Tofu

- Place **tofu**, **cornstarch**, and ¼ tsp. **salt** in a mixing bowl. Toss to thoroughly coat.
- Line a plate with a paper towel.
- 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.
- Remove to towel-lined plate.
- Reserve pan; no need to wipe clean.



4

Cook the Vegetables

- Return pan used to cook tofu to medium-high heat and add 1 tsp. **olive oil**. Add **snap peas**, **carrots**, and **white portions of green onions** and cook undisturbed, 2 minutes.
- Then stir occasionally until snap peas are lightly charred, 2-3 minutes.
- Add **ginger**, ¼ tsp. **salt**, and a pinch of **pepper** and stir occasionally until aromatic, 1-2 minutes.
- Remove from burner.



5

Make Sauce and Finish Dish

- In another mixing bowl, combine **General Tso sauce**, **soy sauce**, and 2 tsp. **lime juice**. Add **tofu** and toss to coat evenly.
- Plate dish as pictured on front of card, topping **rice** with **tofu**, **vegetables**, and any additional sauce from bowl. Garnish with **green portions of green onions** and squeeze **lime wedges** over to taste. Bon appétit!