



# Sticky Ginger Tofu and Rice Bowls

with Marinated Veggies and Snow Peas

Veggie

20 Minutes



Tofu  
1 | 2



Jasmine Rice  
¾ cup | 1 ½ cups



Carrot, julienned  
56 g | 113 g



Crispy Shallots  
28 g | 56 g



Ginger-Garlic  
Puree  
2 tbsp | 4 tbsp



Snow Peas  
113 g | 227 g



Seasoned Rice  
Vinegar  
1 tbsp | 2 tbsp



Mayonnaise  
4 tbsp | 8 tbsp



Honey  
1 | 2



Soy Sauce  
2 tbsp | 4 tbsp



Mini Cucumber  
1 | 2

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Ingredient quantities 56 g | 113 g  
2 person 4 person

**Pantry items** | Unsalted butter, oil, sugar, salt, pepper

**Cooking utensils** | Large non-stick pan, measuring cups, measuring spoons, medium bowl, medium pot, paper towels, small bowl, whisk

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

1



### Make ginger rice

- Before starting, wash and dry all produce.
  - Add 1 ¼ cups (2 ½ cups) water and ¼ tsp (½ tsp) salt to a medium pot.
  - Cover and bring to a boil over high heat.
- Add **rice**, ½ **tbsp** (1 **tbsp**) **ginger-garlic puree** and **1 tbsp** (2 **tbsp**) **butter** to the **boiling water**. Stir to combine.
- Once boiling, reduce heat to low.
- Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

2



### Prep

- Meanwhile, thinly slice **cucumbers**.
- Trim **snow peas**.
- Combine **mayo** and ½ **tbsp** (1 **tbsp**) **soy sauce** in a small bowl.

3



### Marinate veggies

- Add **vinegar** and ½ **tsp** (1 **tsp**) **sugar** to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **cucumbers** and **carrots**. Toss to coat. Set aside.

4



### Cook snow peas

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **snow peas**. Season with **salt** and **pepper**.
- Cook, stirring often, until tender-crisp, 3-4 min. Remove from heat.
- Transfer **snow peas** to a plate, then cover to keep warm.

5



### Cook tofu

- Pat **tofu** dry with paper towels, then crumble into pea-sized pieces.
- Reheat the same pan over medium-high.
- When the pan is hot, add **1 tbsp** (2 **tbsp**) **oil**, then **tofu**.
- Cook, stirring occasionally, until **tofu** is golden-brown all over, 6-7 min.
- Add **remaining ginger-garlic puree**. Cook, stirring to combine, until fragrant, 30 sec.
- Remove from heat, then add **honey** and **remaining soy sauce**.
- Season with **pepper**, then stir to combine.

6



### Finish and serve

- Fluff **rice** with a fork.
- Divide **rice** between bowls. Top with **tofu**, **snow peas** and **marinated veggies**.
- Drizzle **mayo mixture** over top and sprinkle with **crispy shallots**.