



# Bang Bang Tofu Bowl

with Edamame and Avocado

**VEGGIE** **SPICY** 30 Minutes



Extra-Firm Tofu



Cornstarch



Edamame



Radishes



Sriracha



Avocado



Jasmine Rice



Mayonnaise



Green Onions



Sesame Seeds



Cilantro



White Wine Vinegar



Sweet Chili Sauce

## HELLO TOFU

Similar to cheese, tofu can be used in sweet and savoury dishes and can come in different textures!

# Start Strong

Before starting, wash and dry all produce.

Heat Guide for Step 5 (dbl each for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1 ½ tsp
- Extra-spicy: 2 tsp

## Bust Out

Large Non-Stick Pan, Measuring Spoons, Paper Towels, Small Bowl, 2 Medium Bowls, Medium Pot, Measuring Cups

## Ingredients

	2 Person	4 Person
Extra-Firm Tofu	250 g	500 g
Cornstarch	3 tbsp	6 tbsp
Edamame	56 g	113 g
Radishes	3	6
Sriracha 🌶️	2 tsp	4 tsp
Avocado	1	2
Jasmine Rice	¾ cup	1 ½ cup
Mayonnaise	2 tbsp	4 tbsp
Green Onions	2	4
Sesame Seeds	1 tbsp	2 tbsp
Cilantro	7 g	14 g
White Wine Vinegar	2 tbsp	4 tbsp
Sweet Chili Sauce	2 tbsp	4 tbsp
Sugar*	¾ tsp	1 ½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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## 1. PREP

Add **1 ½ cups water** (2 ½ cups for 4 ppl) in a medium pot. Cover and bring to a boil over high heat. Meanwhile, cut **radishes** into ¼-inch pieces. Thinly slice **green onions**. Roughly chop **cilantro**. Pat **tofu** dry with paper towels, then cut into ½-inch pieces. Season with **salt** and **pepper**.



## 4. MAKE AVOCADO MIXTURE

While **tofu** cooks, peel, pit and cut **avocado** into ½-inch pieces. Add **radishes**, **avocado**, **half the green onions**, **remaining vinegar**, **remaining cilantro** and **¼ tsp sugar** (dbl for 4 ppl) in another medium bowl. Season with **salt** and **pepper**. Stir together, then set aside in the fridge.



## 2. COOK RICE

Add **rice** to the **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min. When **rice** is done, fluff with a fork. Stir in **edamame**, **half the vinegar**, **half the cilantro** and **½ tsp sugar** (dbl for 4 ppl). Season with **salt**.



## 5. FINISH TOFU & MIX MAYO

Add **sweet chili sauce** to the bowl with the **tofu**. Toss to combine. Stir together **mayo**, **½ tbsp water** and **1 tsp sriracha** (dbl both for 4 ppl) in a small bowl. (**NOTE:** Reference Heat Guide in Start Strong.) Set aside.



## 3. COOK TOFU

While **rice** cooks, mix **cornstarch** and **sesame seeds** in a zip-top bag. Add **tofu** and toss to coat. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **tofu**. Pan-fry, turning occasionally, until golden-brown, 7-8 min. (**NOTE:** Cook tofu in two batches for 4 ppl, using 1 tbsp oil for each batch!) Transfer **tofu** to a medium bowl.



## 6. FINISH AND SERVE

Divide **rice** between bowls. Top with **crispy tofu** and **avocado mixture**. Sprinkle over **remaining green onions**. Drizzle over **sriracha mayo**.

# Dinner Solved!