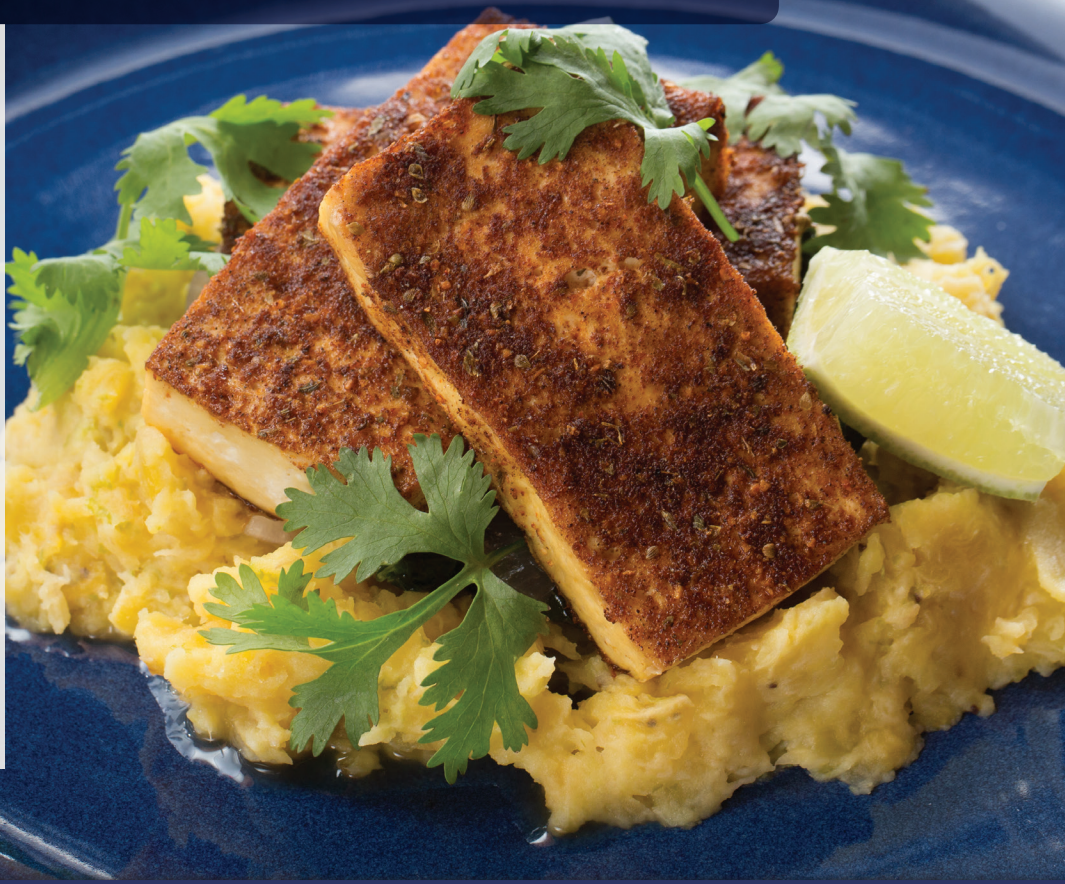


Baked Jerk Tofu & Smashed Plantains

with Garlic-Ginger Collard Greens

This vibrant vegetarian recipe celebrates an array of West Indian and Southeast African flavors. Our tofu, sliced up and coated with warm seasonings (including cardamom, cinnamon and dried lemon peel), bakes up to the perfectly crispy and creamy centerpiece. We're serving the tofu over a bed of smashed plantains, infused with coconut and a splash of lime juice. (Keep in mind that your plantains' peels should show some brown or black—this level of ripeness is ideal for sweet preparations!)



Ingredients

- 1 14-Ounce Package Extra Firm Tofu
- 2 Black Plantains
- 2 Cloves Garlic
- 1 Bunch Collard Greens
- 1 Lime
- 1 Red Onion
- 1 Bunch Cilantro

Knick Knacks

- 1 1-Inch Piece Ginger
- ¼ Cup Coconut Milk Powder
- 1 Tablespoon Jerk Tofu Spice Blend
(Ground Cinnamon, Ground Cardamom, Dried Oregano, Smoked Paprika, Ground Ginger, Dried Lemon Peel, Light Brown Sugar & Ground Cayenne Pepper)

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/815

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Drain the tofu and thoroughly pat dry with paper towels; slice into six ½-inch-thick planks. Peel the plantains; slice into ½-inch-thick rounds. Using a peeler, remove the rind of the lime, avoiding the pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Peel, halve and thinly slice the onion. Peel and mince the garlic and ginger. Remove and discard the collard green stems; roughly chop. Pick the cilantro leaves off the stems; discard the stems. In a bowl, whisk together the **coconut milk powder** and ¼ cup of water.

2



Bake the tofu:

Place the **tofu** on a sheet pan. Drizzle with olive oil and season with salt and pepper; turn to coat. Thoroughly coat both sides of the seasoned tofu with **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be. Bake, flipping halfway through, 24 to 26 minutes, or until browned and crispy on both sides. Remove from the oven.

3



Cook & smash the plantains:

While the tofu bakes, add the **plantains** to the pot of boiling water and cook 9 to 11 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, using a fork, smash the cooked plantains to your desired consistency. Add the **lime zest**, **coconut milk powder mixture** and the **juice of 2 lime wedges**. Stir until thoroughly combined; season with salt and pepper to taste. Set aside in a warm place.

4



Cook the aromatics:

While the plantains cook, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion**, **garlic** and **ginger**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant.

5



Add the collard greens:

Add the **collard greens** and ¾ cup of water to the pan of aromatics; season with salt and pepper. Reduce the heat to medium and cook, stirring occasionally, 12 to 14 minutes, or until the collard greens have wilted and the water has cooked off. Remove from heat and season with salt and pepper to taste.

6



Plate your dish:

Divide the **smashed plantains** and **cooked collard greens** between 2 plates. Top with the **baked tofu**. Garnish with the **cilantro** and **remaining lime wedges**. Enjoy!