

# Spicy Sweet & Sour Tofu

## *with Sesame Green Beans & Cherry Tomatoes*

With origins in the Chinese province of Hunan, sweet and sour sauces have become a classic in Chinese restaurants across the U.S. To dress our golden, pan-crisped tofu, we're recreating the delectable sauce with a few twists: a bit of barbecue-like hoisin and red chile sauce for a kick of heat. We're serving the tofu with sautéed green beans and colorful cherry tomatoes, for a fresh, summery side.



### Blue Apron Wine Pairing

Belle Fontaine Côtes de Provence Rosé, 2015



## Ingredients

- 1 14-Ounce Package Extra Firm Tofu
- $\frac{3}{4}$  Cup Long Grain White Rice
- 6 Ounces Green Beans
- 4 Cloves Garlic
- 4 Ounces Multicolored Cherry Tomatoes

## Knick Knacks

- 2 Tablespoons Hoisin Sauce
- 1 Tablespoon Rice Vinegar
- 1 Tablespoon Sambal Oelek
- 1 Tablespoon Sesame Oil
- $\frac{1}{2}$  Cup Cornstarch
- $\frac{1}{4}$  Cup Ketchup

**Makes:** 2 servings | **Calories:** about 775 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 25–35 minutes



For cooking tips & tablet view, visit [blueapron.com/recipes/949](https://blueapron.com/recipes/949)

Recipe #949

1



## Prepare the ingredients & make the sauce:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Snap off and discard the stem ends of the green beans. Large dice the tofu. Peel and mince the garlic. Quarter the tomatoes. In a large bowl, combine the **ketchup**, **hoisin sauce**, **vinegar** and **as much of the sambal oelek as you'd like**, depending how spicy you'd like the dish to be.

2



## Blanch the green beans:

Fill a medium bowl with ice water and set aside. Add the **green beans** to the pot of boiling water and cook 3 to 5 minutes, or until bright green and slightly softened. Drain thoroughly and transfer to the bowl of ice water. Let stand until the cooked green beans are completely cool; drain thoroughly.

3



## Cook the rice:

While the green beans cook, in a small pot, combine the **rice**, a **big pinch of salt** and **1½ cups of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork. Set aside in a warm place.

4



## Cook the tofu:

While the rice cooks, pat the **tofu** dry with paper towels. Place in a large bowl; season with salt and pepper and toss to coat. Add the **cornstarch**; toss to thoroughly coat. In a medium pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a piece of tofu sizzles immediately when added to the pan, add the coated tofu (shaking off any excess cornstarch) in a single layer. Cook, turning occasionally, 13 to 15 minutes, or until browned on all sides and cooked through. Transfer to a paper towel-lined plate; immediately season with salt and pepper. Carefully discard the oil and wipe out the pan.

5



## Dress the tofu:

Transfer the **cooked tofu** to the bowl of **sauce**; toss to thoroughly coat. Season with salt and pepper to taste. Set aside in a warm place.

6



## Cook the vegetables & plate your dish:

In the same pan, heat the **sesame oil** on medium-high until hot. Add the **garlic** and season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add the **tomatoes** and **blanched green beans**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened. Season with salt and pepper to taste. Divide the **cooked rice**, **dressed tofu** and cooked vegetables between 2 dishes. Enjoy!