

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*

Ingredients

Customized ingredients



14 oz Firm Tofu 🔄



½ cup Brown Rice



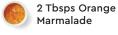
10 oz Chopped Chicken Breast 🔄



4 oz Snow Peas







Sauce





2 Scallions



1 Tbsp Sambal Oelek



3 Tbsps Roasted Cashews



1 Kohlrabi



1 Navel Orange



2 Tbsps Coconut Aminos1



1 Tbsp Sesame Oil



Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

^{*}Ingredients may be replaced and quantities may vary.

Press the tofu

- Fill a medium pot 3/4 of the way up with water; cover and heat to boiling on high.
- Drain the tofu. Place on a paper towel-lined plate. Place several layers of paper towels on top, then place a separate heavybottomed pot (or pan) on top.
- · Set aside to release the excess liquid at least 10 minutes.



CUSTOMIZED STEP 1 If you chose Chicken

- Fill a medium pot 3/4 of the way up with water; cover and heat to boiling on high.

2 Prepare the ingredients & make the glaze

- · Meanwhile, wash and dry the fresh produce.
- Cut off the top and bottom of the **kohlrabi** to create a flat surface; using a knife, cut down along the curve of the kohlrabi to remove the green skin. Halve lengthwise; if present, remove the core, then small dice.



- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- Halve the orange crosswise; squeeze the juice into a medium bowl. Add the soy-miso sauce, orange marmalade, sesame oil, 2 tablespoons of water, and as much of the sambal oelek as you'd like, depending on how spicy you'd like the dish to be. Whisk to thoroughly combine.
- Roughly chop the cashews.

3 Cook the rice

- Add the rice to the pot of boiling water and cook, uncovered, 17 to 19 minutes, or until tender.
- Turn off the heat. Drain thoroughly and return to the pot.
- · Cover to keep warm.



4 Dice & marinate the tofu

- Meanwhile, transfer the pressed tofu to a cutting board, then medium dice.
- Place in a large bowl. Add the coconut aminos; gently stir to coat. Set aside to marinate at least 5 minutes.



CUSTOMIZED STEP 4 If you chose Chicken

- Meanwhile, pat the **chicken** dry with paper towels.
- Place in a bowl; add the coconut aminos and season with salt and pepper. Stir to coat. Set aside to marinate at least 5 minutes.

5 Cook the vegetables

- In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the diced kohlrabi in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



- Add the sliced white bottoms of the scallions and snow peas: season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- · Wipe out the pan.

6 Glaze the tofu & serve your dish

- In the same pan, heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a piece of tofu sizzles immediately when added, add the marinated tofu in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until lightly browned on all sides.



- Add the glaze (carefully, as the liquid may splatter). Cook, stirring frequently and spooning the glaze over the tofu, 1 to 2 minutes, or until the glaze is slightly thickened and the tofu is coated. Turn off the heat.
- Serve the cooked rice topped with the cooked vegetables and glazed tofu (including any glaze from the pan). Garnish with the chopped cashews and sliced green tops of the scallions. Enjoy!

CUSTOMIZED STEP 6 If you chose Chicken

- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the marinated chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 1 to 2 minutes, or until browned.
- Add the glaze (carefully, as the liquid may splatter). Cook, stirring frequently and spooning the glaze over the chicken, 1 to 2 minutes, or until the glaze is slightly thickened and the chicken is coated and cooked through. Turn off the heat.
- Serve the **cooked rice** topped with the **cooked vegetables** and glazed chicken (including any glaze from the pan). Garnish with the chopped cashews and sliced green tops of the scallions. Enjoy!

