

Sweet & Spicy Tofu Rice Bowls

with Corn, Cabbage & Peanuts

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
blueapron.com



 IF 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 Extra Firm Tofu 

SWAPPED FOR:



10 oz Tail-On Shrimp¹ 



3 Tbsps Savory Black Bean-Chile Sauce



1 Tbsp Rice Vinegar



1 Tbsp Togarashi Seasoning²



½ cup Sushi Rice



2 ears of Corn



2 tsps Gochujang



2 tsps Date Syrup



½ lb Green Cabbage



2 cloves Garlic



1 Tbsp Sesame Oil



3 Tbsps Roasted Peanuts



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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¹ peeled & deveined ² Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Drain & press the tofu

- Place an oven rack in the center of the oven; preheat to 450°F.
- Drain the **tofu**, then place on a paper towel-lined plate. Place several layers of paper towels on top, then place a heavy-bottomed pot (or pan) on top of the paper towels.
- Set aside to release the excess liquid at least 10 minutes.



SKIP THIS STEP *If you chose Shrimp*

2 Cook the rice

- In a small pot, combine the **rice**, a **big pinch of salt**, and $\frac{3}{4}$ **cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the **sesame oil**. Cover to keep warm.



3 Prepare the remaining ingredients

- Meanwhile, wash and dry the fresh produce.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Cut out and discard the core of the **cabbage**; medium dice the leaves.
- Peel and roughly chop **2 cloves of garlic**.



4 Make the sauce

- In a large bowl, combine the **black bean-chile sauce**, **date syrup**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



5 Roast & dress the tofu

- Line a sheet pan with foil.
- Using your hands, break the **pressed tofu** into bite-sized pieces.
- Transfer to the sheet pan; drizzle with **olive oil** and season with salt, pepper, and **half the togarashi**. Carefully toss to coat (the pieces may crumble). Arrange in an even layer.
- Roast 24 to 26 minutes, or until slightly crispy.
- Carefully transfer to the bowl of **sauce**; toss to coat. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 5 *If you chose Shrimp*

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Place in a bowl; season with salt, pepper, and **half the togarashi**. Stir to coat.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to the bowl of **sauce**; stir to coat.

6 Cook the vegetables & serve your dish

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **corn kernels**, **diced cabbage**, and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until softened.
- Turn off heat; stir in the **vinegar**.
- Serve the **cooked rice** topped with the **cooked vegetables** and **dressed tofu**. Garnish with the **peanuts** and **remaining togarashi**. Enjoy!



CUSTOMIZED STEP 6 *If you chose Shrimp*

- Cook the vegetables and serve your dish as directed, using the pan of reserved fond, and topping with the **dressed shrimp** (instead of tofu).