



**GREEN
CHEF**

SPICY SRIRACHA TOFU WITH PEANUT SAUCE

zesty rice, mango-lime slaw, peanuts

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

800

MENU

VEGAN // GLUTEN-FREE

This meal takes inspiration from an Indonesian favorite: satay, a grilled dish featuring skewered protein and a nutty dipping sauce. Our vegan version starts with cubes of tofu marinated in fiery Sriracha, roasted until lightly browned, then coated in our ginger-lime peanut sauce. While that's in the oven, you'll toss together a fruity slaw with cabbage, scallion, and mangos in a lime-spiked dressing. Everything is served over zesty jasmine rice, drizzled with more peanut sauce, and garnished with chopped peanuts for extra nuttiness.



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

INGREDIENTS (9 ITEMS)

8 oz **Tofu** S
 ¾ oz **Sriracha sauce**
 ½ cup **Jasmine rice**
 5¼ oz **Ginger-lime peanut sauce** P S T
 2¾ oz **Mangos**
 2¾ oz **Cabbage**
 1 whole **Scallion**
 ½ oz **Roasted peanuts** P
 1 whole **Lime**

WHAT YOU'LL NEED

small pot with lid
 baking sheet
 mixing bowls
 measuring cup & spoons
 whisk
 microplane
 oven mitt
 cooking & olive oils
 ½ tsp sweetener
 salt & pepper

ALLERGENS

S SOY
P PEANUTS
T TREE NUTS (coconut)

Wash and dry fresh produce. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 SEASON TOFU

- Preheat oven to 425 degrees.
- Open and drain **tofu**. Stand **tofu** upright and halve vertically. Lay halves flat and cut into cubes, about ½ inch each. Press out excess water with paper towels.
- Place **Sriracha sauce*** and about 1 tablespoon cooking oil in a medium bowl. Stir to combine. Add **tofu**. Season with about ¼ teaspoon salt and a pinch of pepper. Gently stir to coat.

**If heat sensitive, use Sriracha sauce sparingly, or omit entirely.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 COOK RICE

- Bring **jasmine rice**, 1 cup water, and about ¼ teaspoon salt to a boil in a small pot. Stir, then reduce heat to medium low and cover pot with lid. Simmer 16-18 minutes, or until rice is tender and water has absorbed.
- Remove from heat. Let rest, covered, 3 minutes. (You'll finish the rice in Step 6.)

3 BAKE & FINISH TOFU

- Spread **tofu** out in a single layer on a lightly oiled, foil-lined baking sheet. (Wash out bowl.) Roast 18-20 minutes, or until lightly browned, flipping halfway through.
- Remove sheet from oven. (**Careful! Baking sheet is hot!**) Return **tofu** to bowl used for seasoning. Add about half the **ginger-lime peanut sauce**. Toss to coat.

4 PREP

- Roughly chop **mangos** if necessary (reserve any juice in pouch).
- Roughly chop **cabbage***.
- Trim and thinly slice **scallion**.
- Roughly chop **roasted peanuts**.

**The ingredient you received may be a different color.*

5 MAKE SLAW

- Zest half the **lime** with a microplane (or on small holes of a box grater). Quarter **lime**. Squeeze juice from 1-2 **lime wedges** over a small bowl.
- Place 1 tablespoon **lime juice**, reserved **mango juice**, about 1 tablespoon olive oil, and about ½ teaspoon of your preferred sweetener in a second medium bowl. Whisk to combine. Season with salt and pepper to taste.
- Add **cabbage**, **scallion**, and **mangos**. Toss to combine.

6 FINISH RICE

- Fluff **rice** with a fork. Add **lime zest**. Stir to combine. Season with salt and pepper to taste.

7 PLATE YOUR DISH

- Divide **zesty rice** between plates. Top with **spicy Sriracha tofu**. Drizzle with remaining **peanut sauce**. Garnish with **peanuts**. Serve **mango-lime slaw** and any remaining **lime wedges** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (398g)

Amount per serving

Calories **800**

	% Daily Value*
Total Fat 42g	54%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 1050mg	46%
Total Carbohydrate 78g	28%
Dietary Fiber 7g	25%
Total Sugars 21g	
Includes 8g Added Sugars	16%
Protein 30g	
Vitamin D 0mcg	0%
Calcium 285mg	20%
Iron 4mg	20%
Potassium 717mg	15%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Jasmine Rice [jasmine rice], **Tofu** [water, organic soybeans, calcium sulfate, glucono delta lactone], **Mangos** [mango], **Scallions**, **Red Cabbage**, **Lime**, **Sriracha Sauce** [organic jalapeno peppers, water, organic sugar, organic distilled vinegar, salt, organic garlic powder, xanthan gum], **Peanuts** [peanuts, canola and/or peanut oil], **Ginger-Lime Peanut Sauce** (Peanut Butter [peanuts], Coconut Milk [coconut milk, water, xanthan gum], Maple Syrup [pure maple syrup], Gluten-Free Tamari Sauce [water, soybeans, salt, sugar, alcohol, vinegar, lactic acid], Sunflower Oil [high oleic sunflower oil], Puréed Ginger [ginger], Red Onions, Toasted Sesame Oil [toasted sesame oil], Granulated Garlic, Sriracha Sauce [organic jalapeno peppers, water, organic sugar, organic distilled vinegar, salt, organic garlic powder, xanthan gum], Lime Juice [lime], Ascorbic Acid [ascorbic acid])

Allergen information:

Contains Soy, Tree Nuts And Peanuts

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.