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# Firecracker Tofu with Coconut Rice

## Description

Lots of flavors with each bite; lively dish for a new year!

Total time: 30 min Yield: 4 servings

## Ingredients

1 cup jasmine rice (rinsed)  
½ cup coconut milk  
1¾ cup + 2 tbsp. water (divided)  
¼ tsp salt  
¼ cup shoyu  
1 Tbsp toasted sesame oil  
1 tsp sriracha or sambal  
3 Tbsp sweet chili sauce  
1 tsp rice vinegar  
2 clove garlic (minced)  
1 tsp ginger (minced)  
1½ tsp cornstarch  
1 block extra firm tofu (drained, dried, cut into 1" cubes)  
2 cup carrot (slivered)  
2 cup red bell pepper (sliced)  
2 cup bok choy (chopped)  
2 cup green onions (chopped)

Prep Time: 10 min Cooking Time: 20 min Total Time: 30 min

## Instructions

Combine rice, coconut milk, 1¾ cup water, and salt in a medium pot and bring to a boil. Stir, reduce heat and cover. Simmer for 20 minutes. Take off heat and let sit for about ten minutes with the lid on.

Whisk together shoyu, sesame oil, sriracha, sweet chili sauce, rice vinegar, garlic, ginger, cornstarch and 2 tbsp. water to make a sauce.

In a medium-large nonstick pan, sauté the tofu in a bit of sesame oil and shoyu to cover the bottom until crispy and browned, on both sides. Remove from the pan. Now sauté the carrot and bell pepper until crisp tender. Add in the sauce and simmer until thickened. Add back the tofu, bok choy and green onion and stir until the tofu is coated and the bok choy and green onion are lightly cooked. Serve over rice and enjoy.

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**Recipe brought to you by:**

Chef Alyssa Moreau