



FAST. EASY. FRESH.

VEGAN FRIED RICE WITH TURMERIC, TOFU, AND SRIRACHA

1. Start by making your rice. Combine the **brown rice**, 3 cups water, and a pinch of **salt** in a medium pot and bring to a boil. Reduce the heat to low, then cover, and simmer for 15-18 minutes until the water is mostly absorbed. Transfer the rice to a small baking tray and then place in the fridge to cool down slightly.

2. Meanwhile, prep your veggies. Peel and finely chop the **red onion**, thinly slice the **green onions**, peel and mince the **garlic**, and de-seed and chop your **sweet bell pepper** into ½-inch pieces. Chop the **tofu** into ½-inch cubes.

3. Next, heat the **sesame oil** in a large pan over medium heat. Once warm, add the **red onion**, **green onion** (reserve some green parts for garnish!), **garlic**, and **turmeric** and season well with **salt** and **pepper**. Cook for 2-3 minutes until the onions just start to soften.

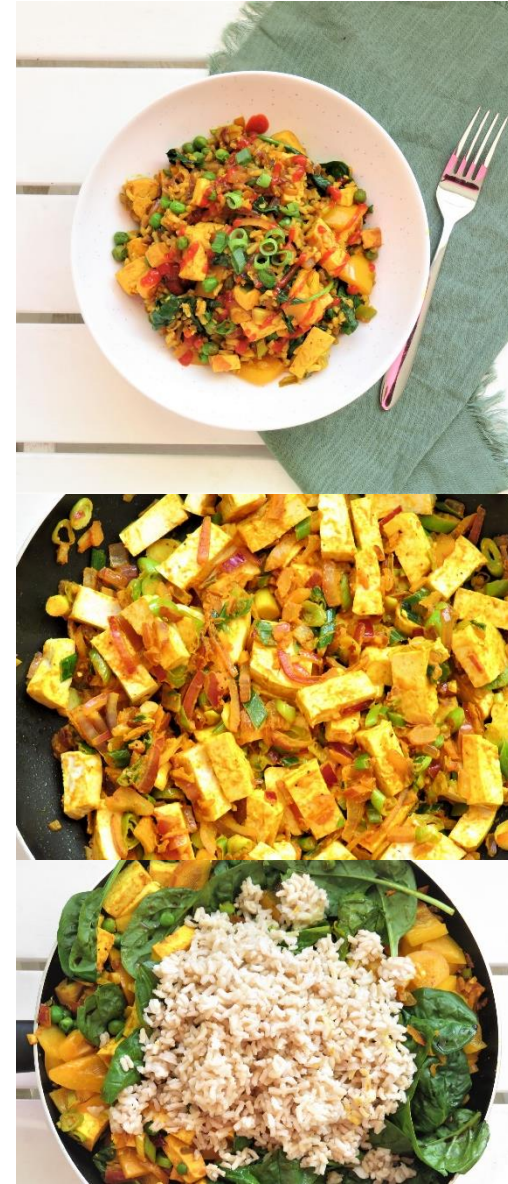
4. Add the **tofu**, and cook for another 1-2 minutes, making sure the tofu is completely coated in the turmeric.

5. Next, add the **peas**, **sweet bell pepper**, **spinach**, **soy sauce**, and **cooked rice**, and cook for another 4-5 minutes until everything is warmed through. Taste, and adjust the **salt** and **pepper** if desired.

6. To serve, spoon the fried rice into dishes and top with a drizzle of **sriracha** and garnish with your remaining **green onion**. Enjoy!

Ingredients (4 Person Serving – 739 Calories Per Serving)

Sesame Oil	6 Tbsp.	Sweet Bell Peppers	2
Red Onion	1	Baby Spinach	120 g
Green Onions	6 Stalks	Soy Sauce	4 Tbsp.
Garlic	4 Cloves	Converted Brown Rice	1 ½ Cups
Turmeric	4 tsp.	Sriracha	36 Tbsp.
Frozen Peas	2 Cups	Salt and Pepper	To Taste
Extra-Firm Tofu	700 g		



30 Minute Cook Time!