



SPOTLIGHT RECIPE

# HOT HONEY LEMON PEPPER TOFU RICE BOWL

A hot honey pepper tofu rice bowl is a contemporary vegetarian dish that combines the trendy “hot honey” flavor profile – characterized by its balance of floral sweetness and chili heat – with the plant-based versatility of tofu.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

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### INGREDIENTS

#### Tofu

- 1 1/2 pounds extra-firm tofu
- 8 tablespoons cornstarch
- 4 teaspoons lemon pepper seasoning
- 1 teaspoon lemon zest
- 2 teaspoons light soy sauce

#### Rice

- 2 1/2 cups jasmine rice
- 5 cups water
- 6 tablespoons honey
- 3 tablespoons fresh lemon juice
- 1 teaspoon lemon zest
- 1 teaspoon red pepper flakes
- 3 garlic cloves, minced
- 3 tablespoons soy sauce
- 1 teaspoon oyster sauce

### DIRECTIONS

#### Tofu

Cut the tofu into 1-inch pieces. In a large bowl, toss the tofu with the cornstarch, lemon pepper, lemon zest and soy sauce until evenly coated.

Preheat the oven to 400 F. On a sheet pan, add the tofu and cook for 15 minutes.

#### Rice

Place the rice in a fine-mesh strainer and rinse under cold water until the water runs clear. In a pot on high heat, bring the 5 cups of water to a boil. Add the rice and cover the pot. Adjust the heat to low, and cook the rice for 15 minutes.

In a small saucepan, combine the honey, lemon juice, zest, red pepper flakes, garlic and soy sauce and oyster sauce. Simmer over low heat for 2 to 3 minutes until slightly thickened. Add the sauce to a bowl and toss the tofu in the sauce until fully coated. Set aside for serving.

