

I've fallen in love with Chili Crisp, it's amazing stuff. This recipe for fried rice uses tofu and edamame, but I'm sure you could substitute some kind of meat for the tofu if you cook it properly, and they say you could substitute peas (or other veggies) for the edamame. NOTE: 1 cup of uncooked rice yields about 3 cups of cooked rice.

Chile Crisp Fried Rice With Tofu and Edamame



Armando Rafael for The New York Times. Food Stylist: Cyd Raftus McDowell.

INGREDIENTS

Yield: 4 servings

Neutral oil (such as canola or vegetable oil)

1 yellow onion, diced into ½-inch pieces

1 (14- to 16-ounce) package extra-firm tofu, drained and crumbled into 1-inch chunks

Kosher salt (such as Diamond Crystal) and white or black pepper

5 to 6 cups cooked leftover white or brown rice (any variety); see Tip

2 to 3 tablespoons store-bought or homemade chile crisp, plus more to serve

2 tablespoons soy sauce or tamari

2 cups/8 ounces frozen shelled edamame

2 scallions, thinly sliced

PREPARATION

Step 1

Heat a wok or large cast-iron skillet over high. Add 2 tablespoons of oil along with the onion, and stir-fry until slightly softened, 1 to 2 minutes.

Step 2

Add the tofu, ½ teaspoon salt and season with white or black pepper. Cook, tossing every now and then, until the tofu starts to turn golden around the edges, 2 to 3 minutes. Add the rice, chile crisp and soy sauce, stirring to break up any clumps, and toss until the rice has softened, 3 to 4 minutes.

Step 3

Add the edamame and toss until they are warmed all the way through and the rice is golden in spots, 2 to 3 minutes. Turn off the heat. Add the scallions, and toss to combine.

Step 4

To serve, top with more chile crisp.

TIP

Leftover cold rice (from the fridge) will result in the best textured fried rice, but if you need to cook rice especially for this recipe, here's what to do: Cook 2 cups of rice and allow it to cool in the pot for 10 to 15 minutes, then spread it out onto a sheet pan and place in the fridge, uncovered, for 1 to 2 hours to allow it to dry out and cool completely. It is now ready to use.