

# Tofu Rice Cooker Meal

## *Ingredients:*

- 1 cup short grain rice, rinsed until water runs clear
- 1 cup water
- 1/2 cup diced carrots
- 2 baby bok choy, sliced
- 1/2 cup frozen edamame
- 1/2 block firm tofu, diced

## *Sauce:*

- 2 tbsp soy sauce
- 1 tbsp dark soy sauce
- 1 tbsp shaoxing wine
- 1 tbsp sesame oil
- 1 inch ginger, grated
- 1 garlic clove, minced
- 1/2 tbsp sugar

## *Instructions:*

### 1. **Prepare Rice and Veggies**

- Add rinsed rice and 1 cup of water to the rice cooker.
- Add carrots, bok choy, edamame, and tofu on top of the rice.

### 2. **Make the Sauce**

- In a small bowl, mix together soy sauce, dark soy sauce, shaoxing wine, sesame oil, grated ginger, minced garlic, and sugar.

### 3. **Add Sauce and Cook**

- Drizzle the sauce over the ingredients in the rice cooker.
- Cover with the lid and turn on the rice cooker.

### 4. **Finish and Serve**

- Once cooked, open the lid and mix everything together. Serve hot and enjoy!