

Sweet Chilli Tofu & Garlicky Greens

with Ginger Rice & Crispy Shallots

Grab your Meal Kit with this symbol



Ginger Paste



Jasmine Rice



Chinese Tofu



Garlic



Snow Peas



Green Beans



Asian Greens



Long Red Chilli (Optional)



Sweet Chilli Sauce






Sesame Seeds



Crispy Shallots



Mayonnaise

-  Hands-on: **25-35 mins**
-  Ready in: **30-40 mins**
-  Spicy (optional long red chilli)

If you're familiar with bibimbap, the Korean "mixed rice" dish, then you'll love this Chinese-inspired version. So, divvy up the fragrant rice, pile on the toppings and then mix it all together for a glorious fusion of flavours and textures.

Pantry items

Olive Oil, Butter, Soy Sauce

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
butter*	20g	40g
ginger paste	1 medium packet	1 large packet
water*	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
Chinese tofu	1 packet	2 packets
garlic	3 cloves	6 cloves
snow peas	1 small bag	1 medium bag
green beans	1 small bag	1 medium bag
Asian greens	1 bag	2 bags
long red chilli (optional)	½	1
sweet chilli sauce	1 packet (50g)	1 packet (100g)
soy sauce*	1 tbs	2 tbs
sesame seeds	1 medium packet	1 large packet
crispy shallots	1 medium packet	1 large packet
mayonnaise	1 packet (40g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3464kJ (828Cal)	743kJ (178Cal)
Protein (g)	27.5g	5.9g
Fat, total (g)	40.6g	8.7g
- saturated (g)	10.5g	2.3g
Carbohydrate (g)	92.2g	19.8g
- sugars (g)	20.6g	4.4g
Sodium (mg)	1211mg	260mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Cook the ginger rice

In a medium saucepan, melt the **butter** and a dash of **olive oil** over a medium heat. Cook the **ginger paste** until fragrant, **1-2 minutes**. Add the **water** and a pinch of **salt** and bring to the boil. Add the **jasmine rice**. Stir, cover with a lid and reduce the heat to low. Cook for **12 minutes**, then remove the pan from the heat. Keep covered until the rice is tender and all the water is absorbed, **10-15 minutes**.

TIP: The rice will finish cooking in its own steam, so don't peek!



Flavour the tofu

Add the **sweet chilli sauce**, **soy sauce**, **sesame seeds** and 1/2 the **garlic**. Toss to coat, then simmer until slightly thickened, **1-2 minutes**. Transfer to a bowl. Cover to keep warm.



Get prepped

While the rice is cooking, cut the **Chinese tofu** into 2cm pieces. Finely chop the **garlic**. Trim the **snow peas**, then slice lengthways. Trim the **green beans**. Roughly chop the **Asian greens**. Thinly slice the **long red chilli** (if using).



Cook the garlicky greens

Wipe out the frying pan, then return to a medium-high heat with a drizzle of **olive oil**. Cook the **green beans**, tossing, until just tender, **3-4 minutes**. Add the **snow peas** and **Asian greens**, tossing, until just tender and wilted, **2 minutes**. Add the remaining **garlic** and cook until fragrant, **1 minute**. Season to taste.



Cook the tofu

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **tofu**, tossing, until browned, **4-5 minutes**.



Serve up

Divide the ginger rice between bowls. Top with the garlicky greens and sweet chilli tofu. Garnish with the **crispy shallots** and chilli (if using). Serve with a dollop of **mayonnaise**.

Enjoy!

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