

MARLEY SPOON



Vietnamese Caramel Tofu

with Asian Salad



30-40min



2 Portions

This classic Vietnamese sauce is usually paired with fish or pork, but we've turned it into a vegetarian-friendly meal so anyone can enjoy it. There's lots of steamed jasmine rice with this to help you soak up all that delicious caramel sauce... you're very welcome!

What we send

- Asian mixed lettuce leaves
- firm tofu ⁶
- small chilli, ginger, coriander, garlic, shallot
- salted peanuts ⁵
- jasmine rice
- baby bok choy
- lime

What you'll require

- caster sugar
- olive oil
- soy sauce ⁶

Utensils

- large deep frying pan or saucepan
- paper towel
- pastry brush
- sieve
- small saucepan

- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Peanuts (5), Soy (6). May contain traces of other allergens.

Nutrition per serving

Energy 715.0kcal, Fat 22.5g, Proteins 27.0g, Carbs 95.8g



1. Make caramel

Place 75g **sugar** and 2 tbs boiling water in a small saucepan, stirring to dissolve. Cook over med heat, without stirring (use a pastry brush dipped in water to remove any sugar stuck to sides of pan) for 6-8 mins until syrup is lightly golden. Remove from heat and carefully add 60ml (¼ cup) water (it will spit) and stir until smooth. Set aside to cool.



4. Make sauce

Meanwhile, place the **cooled caramel** in a deep frypan over medium heat and return to a simmer. Cook the **shallot, chilli, garlic** and **ginger** for 2-3 mins until shallot softens. Stir in 2 tbs **soy sauce** and cook for 5 mins or until slightly thickened.



2. Prepare ingredients

Finely chop the **shallot**. Slice the **garlic**. Peel and shred the **ginger**. Thinly slice the **chilli**, reserving half for garnish (Remove seeds for less heat if you prefer). Juice the **lime**. Pick the **coriander** leaves. Trim **bok choy** and thinly slice lengthwise. Drain **tofu**, thoroughly pat dry with paper towel and cut into bite-size cubes.



5. Make salad

Combine the **mixed leaves, coriander** leaves and **peanuts** in a large bowl.



3. Cook rice

Meanwhile, rinse the **rice** well. Place in a small saucepan with 320ml water, cover and bring to a simmer over medium heat. Reduce heat to low and cook for 10 mins or until tender and water has absorbed. Turn off the heat and stand, covered, for at least 5 mins.



6. Cook tofu

Add the **tofu** and **bok choy** to the **sauce** and cook for 5 mins or **bok choy** wilts. Remove from the sauce. Stir 1 tbs **lime juice** into the sauce, to taste. Add 2 tsp **oil** and 1 tbs lime juice to the bowl with the **leaves** and toss to coat. Serve the **tofu** on the **rice** drizzled with the **caramel sauce** and the **salad** on the side. Garnish with extra **chilli** if desi...