

# MARLEY SPOON



## Pork and Tofu Stir-Fry

with Chilli and Garlic Sauce



20-30min



4 Portions

Inspired by ma-po tofu, China's classic dish, we've taken pork mince and stir-fried it in a delicious chilli and garlic sauce, then added wilted spinach and silken tofu for an explosion of flavour and texture. Set on bed of steamed rice, it's quick, easy and sure to be a hit any night of the week.



## What we send

- silken firm tofu <sup>6</sup>
- rice wine vinegar
- baby spinach leaves
- ginger, chives
- chilli and garlic sauce <sup>14</sup>
- free-range premium pork mince
- corn flour <sup>17</sup>
- jasmine rice

## What you'll require

- soy sauce <sup>6</sup>
- sugar
- vegetable oil
- water

## Utensils

- medium saucepan

Our vegies come fresh from the farm, so please wash them before use.

## Allergens

Soy (6), Mollusc (14), Sulphites (17).  
May contain traces of other allergens.

## Nutrition per serving

Energy 600kcal, Fat 12.4g, Carbs 71.7g, Proteins 54.2g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml water**, cover and bring to a simmer over medium heat. Reduce heat to low and cook for 12 mins or until tender and water has absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Prepare tofu

Carefully remove the **tofu** according to the packet instructions and drain on paper towel, then cut into quarters. Finely chop the **chives**. Peel and finely grate the **ginger**.



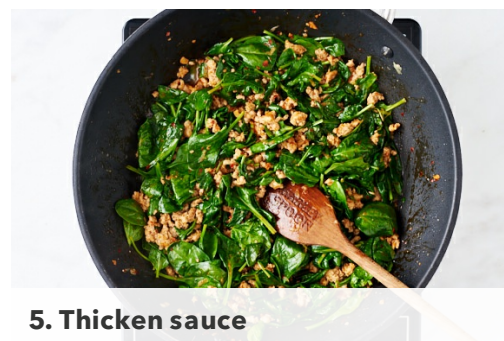
3. Make sauce

Combine the **rice wine vinegar** and **chilli and garlic sauce** in a small bowl. Stir the **cornflour** and **80ml (1/3 cup) water** in a separate small bowl until it forms a thick paste.



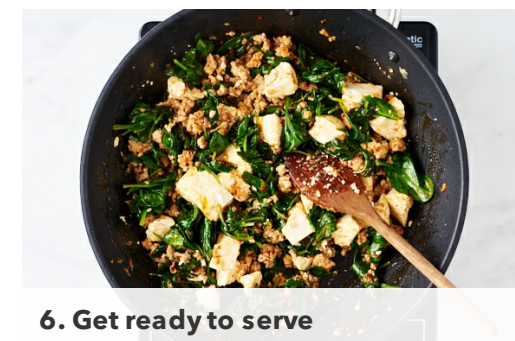
4. Cook pork

Heat **1 tbs oil** in a large frypan over medium-high heat. Add the **pork** and cook, breaking it up with a wooden spoon, for 3-4 mins until evenly browned. Add the **ginger** and stir-fry for 30 secs or until fragrant. Add the **chilli sauce mixture** and stir-fry for 2 mins or until fragrant.



5. Thicken sauce

Stir in the **cornflour paste** and **250ml (1 cup) water** and bring to a simmer. Add the **sugar** and **soy sauce** and cook for 5 mins or until the sauce has thickened slightly. Add the **spinach** and cook, stirring, for 2 mins or until wilted and warmed through.



6. Get ready to serve

Gently stir in the **tofu** (don't worry if the tofu falls apart) and cook for 1 min or until warmed through. Divide the **rice** among bowls and spoon over the **pork and tofu stir-fry**. Scatter with the **chives** to serve.