

# DINNERLY



## Laksa Vegetable Rice with Tofu



20-30 minutes



2 Servings

Don't keep laksa for just noodles and soup. Add laksa paste to taste to steaming rice, throw in juicy mushrooms, crisp beans and pak choy, and dish up a vegetarian flavour sensation.

## WHAT WE SEND

- 150g pak choy
- 200g cup mushrooms
- 1 packet silken firm tofu <sup>6</sup>
- 100g green beans
- 150g jasmine rice
- 20g laksa powder <sup>17</sup>

## WHAT YOU NEED

- garlic clove
- salt and pepper
- vegetable oil
- water

## TOOLS

- medium saucepan
- paper towel

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

## COOKING TIP

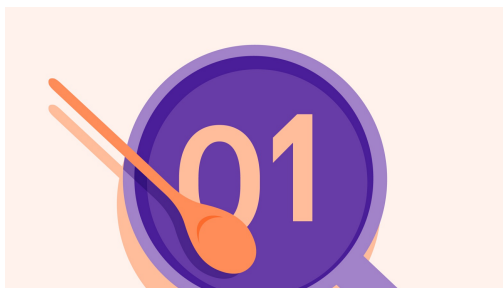
The remaining laksa powder won't be used in this dish.

## ALLERGENS

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

## NUTRITION PER SERVING

Energy 535kcal, Fat 16.5g, Carbs 61.1g, Proteins 27.9g



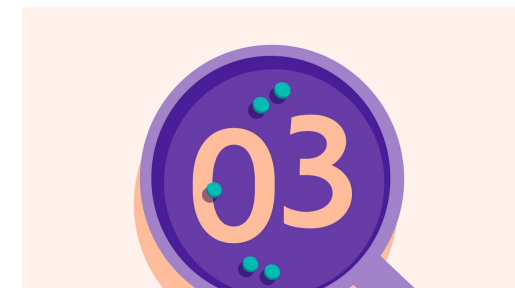
### 1. Cook laksa rice

Rinse **rice** well. Heat **2 tsp vegetable oil** in a small saucepan over medium-high heat. Cook **1 tbs of the laksa powder** (see Cooking Tip) for 1-2 mins until fragrant. Add the rice and **250ml (1 cup) water** and bring to a simmer. Reduce heat to low and cook, covered, for 12 mins or until tender and water has absorbed. Turn off heat and stand, covered, for 5 mins.



### 2. Blanch greens

Meanwhile, bring a medium saucepan of water to the boil for the greens. Trim the **beans** and **pak choy**, then cut into 2-3cm lengths. Cook the greens in the pan of boiling water for 2 mins or until tender, then drain. Reserve the pan.



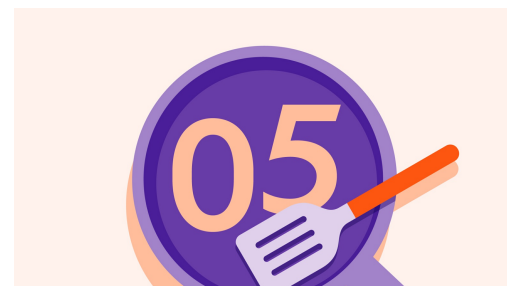
### 3. Cook mushrooms

Crush or finely chop **1 garlic clove**. Quarter the **mushrooms**. Heat **1 tbs vegetable oil** in the reserved pan over medium-high heat. Cook the garlic and mushrooms, stirring, for 3-4 mins until the mushrooms are golden. Remove from the heat.



### 4. Prep tofu

Meanwhile, carefully remove the **tofu** according to the packet instructions. Drain on paper towel, then cut into 2.5cm cubes.







### 5. Serve up

Gently stir the **beans, pak choy**, and **mushroom mixture** into the rice and season with **salt and pepper**. Arrange the **tofu** on top, cover with a lid and stand 2 mins or until warmed through. Divide the **laksa vegetable rice** among bowls to serve.



### 6. Make it yours

Who doesn't love a roasted cashew or three? A few of these would perfect on top of this, so scatter away.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)     **#dinnerly**

 Packed in Australia  
from at least 35%  
Australian ingredients