

DINNERLY



Laksa Vegetable Rice with Tofu



20-30 minutes



4 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

- 2 packets silken firm tofu ⁶
- 300g pak choy
- 200g green beans
- 300g jasmine rice
- 20g laksa powder ¹⁷
- 400g cup mushrooms

WHAT YOU NEED

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

TOOLS

- large saucepan
- medium saucepan with lid
- paper towel

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

COOKING TIP

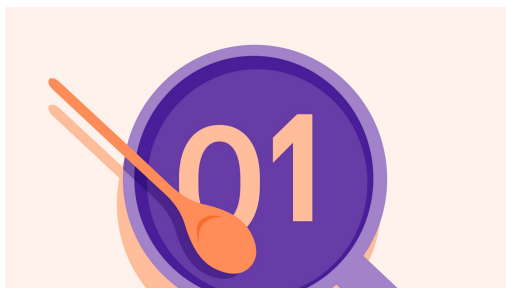
Any remaining laksa powder won't be used in this dish.

ALLERGENS

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

NUTRITION PER SERVING

Energy 555kcal, Fat 18.8g, Carbs 61.1g, Proteins 27.9g



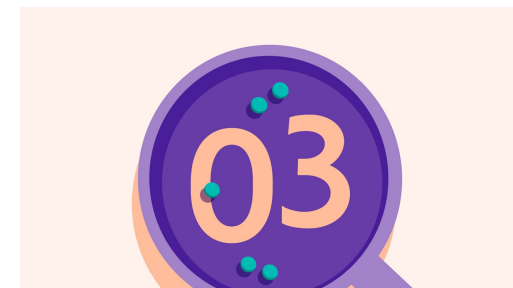
1. Cook laksa rice

Rinse **rice** well. Heat **1½ tbs vegetable oil** in a medium saucepan over medium-high heat. Cook **2 tbs of the laksa powder** (see Cooking Tip) for 1-2 mins until fragrant. Add the rice and **450ml 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 large 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 **2 garlic cloves**. Quarter the **mushrooms**. Heat **2 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.