

# DINNERLY



⚡ FAST

🍏 HEALTHY

## Indonesian Tofu Stir-Fry with Tomato and Cucumber Salad



20 minutes



2 Servings

Inspired by popular gado-gado, this vibrant stir-fry ditches the heavy sauce, instead using roasted peanuts and satay tofu for a quick, flavoursome dinner.

## WHAT WE SEND

- 1 tomato
- 2 tsp sesame oil <sup>11</sup>
- 1 Lebanese cucumber
- 1 bunch broccolini
- 2 x 40g peanuts <sup>5</sup>
- 1 packet peanut satay tofu <sup>1,5,6</sup>

## WHAT YOU NEED

- garlic clove
- pepper
- soy sauce <sup>6</sup>
- vegetable oil
- water
- white vinegar

## TOOLS

- deep frypan or wok

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

## ALLERGENS

Gluten (1), Peanuts (5), Soy (6), Sesame (11).  
May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 520kcal, Fat 40.3g, Carbs 8.7g,  
Proteins 26.1g



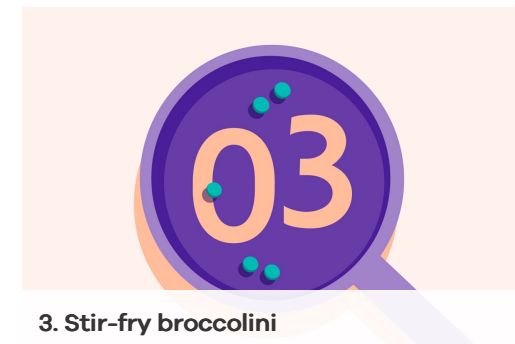
### 1. Prep ingredients

Crush or finely chop 1 **garlic clove**. Cut the **broccolini** into thirds on an angle. Cut the **tomato** and **cucumber** into 2cm chunks. Coarsely chop the **peanuts**. Quarter each piece of **tofu**.



### 2. Make dressing

Put the **sesame oil**, **1½ tbs soy sauce** and **2 tsp white vinegar** in a large bowl and whisk to combine.



### 3. Stir-fry broccolini

Heat **1 tbs vegetable oil** in a wok over medium-high heat. Stir-fry the **garlic** and **broccolini** for 1 min. Add **60ml (¼ cup) water** and stir-fry for 2 mins or until the broccolini is almost tender. Add the **tofu** and **1 tbs dressing** and stir-fry for 1-2 mins until warmed through. Remove the wok from the heat.



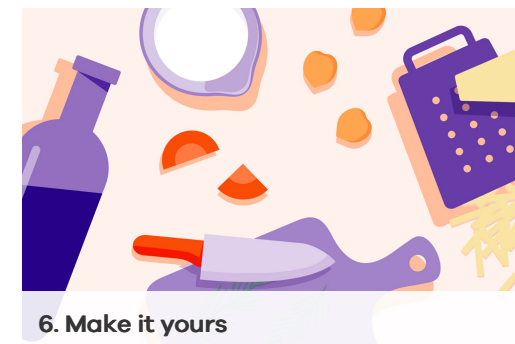
### 4. Combine salad

Add the **tomato**, **cucumber** and **most of the peanuts** to the **remaining dressing**, season with **pepper** and toss to combine.



### 5. Serve up

Divide the **tofu stir-fry** among plates and top with the **cucumber salad**. Scatter over the **remaining peanuts** and enjoy.



### 6. Make it yours

Add any extra greens you have on hand, such as snow peas or green beans or serve this dish with steamed brown rice or rice noodles for anyone who is feeling extra hungry.

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 85%  
Australian ingredients**