FAST

HEALTHY

Indonesian Tofu Stir-Fry
with Tomato and Cucumber Salad

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.

🕙 20 minutes   🍴 4 Servings

1. Prep ingredients

Crush or finely chop **2 garlic cloves**. Cut the **broccolini** into thirds on an angle. Cut the **tomatoes** and **cucumbers** into 2cm chunks. Coarsely chop the **peanuts**. Quarter each piece of **tofu**.

2. Make dressing

Put the **sesame oil**, **60ml (¼ cup) soy sauce** and **1 tbs white vinegar** in a large bowl and whisk to combine.

3. Stir-fry broccolini

Heat **1½ tbs vegetable oil** in a wok over medium-high heat. Stir-fry the **garlic** and **broccolini** for 1 min. Add **80ml (⅓ cup) water** and stir-fry for 2 mins or until the broccolini is almost tender. Add the **tofu** and **2 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.
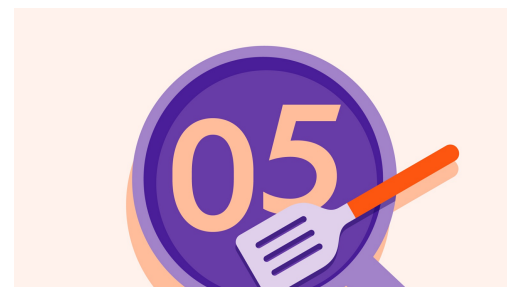
5. Serve up

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
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Packed in Australia from at least 85% Australian ingredients