

# DINNERLY



⚡ FAST

## Hainanese Tofu Rice with Pak Choy and Coriander

🕒 20-30 minutes    🍴 2 Servings

Loved for its intense aromatic flavour, the Singaporean classic, Hainanese Rice, can be flipped into a delicious vego option with tofu, crisp greens and optional watch-out-chilli sauce.

## WHAT WE SEND

- 6
- 6
- 17

## WHAT YOU NEED

- soy sauce <sup>6</sup>
- vegetable oil
- white vinegar

## TOOLS

- large frypan with lid
- paper towel
- small saucepan with lid

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

## ALLERGENS

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

## NUTRITION PER SERVING

Energy 565kcal, Fat 20.4g, Carbs 64.5g, Proteins 25.6g



### 1. Cook rice

Rinse the **rice** until water runs clear. Heat **2 tsp vegetable oil** in a small saucepan over medium heat. Cook the rice and **one-quarter of the Hainanese rice paste**, stirring, for 1 min or until fragrant. Add **250ml (1 cup) water**, cover and bring to a simmer. Reduce the heat to low and cook for 12 mins. Turn off the heat and stand, covered, for at least 5 mins.



### 2. Prep ingredients

Meanwhile, carefully remove the **tofu**, according to the packet instructions, and leave to drain on paper towel. Cut the **pak choy** into quarters lengthwise. Thinly slice the **cucumber**. Pick the **coriander leaves**, discarding the stems. Cut the tofu into 2cm-thick slices.



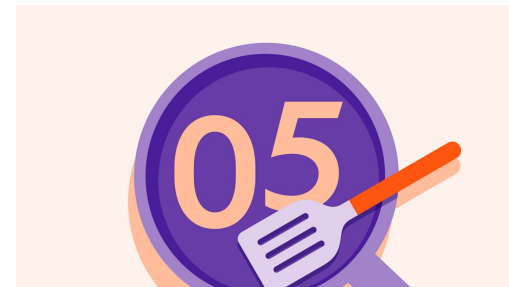
### 3. Steam tofu and pak choy

Put **half the remaining rice paste** (the remaining rice paste won't be used in this dish) and **1½ tbs water** and in a large frypan and bring to a simmer. Reduce the heat to medium-high and gently add the **tofu** and **pak choy**. Cook, covered, for 5 mins or until the pak choy is just tender. Remove the pan from the heat.



### 4. Dress cucumber

Meanwhile, put the **cucumber** and **2 tsp white vinegar** in a bowl, season with **salt and pepper** and toss to combine.



### 5. Serve up

Divide the **rice, tofu** and **pak choy** among plates and drizzle with **2 tsp soy sauce** and any pan juices. Scatter over the **coriander**. Serve with the **cucumber** and **sriracha sauce** (see Make it yours) and enjoy!



### 6. Make it yours

Sriracha is a hot Thai chilli sauce so add more or less to suit your taste buds.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)

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 **Packed in Australia from at least 35% Australian ingredients**