

DINNERLY



⚡ FAST

Hainanese Tofu Rice with Pak Choy and Coriander

🕒 20-30 minutes 🍴 4 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
- 17
- 6

WHAT YOU NEED

- soy sauce ⁶
- 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 560kcal, Fat 20.3g, Carbs 64.0g, Proteins 25.5g



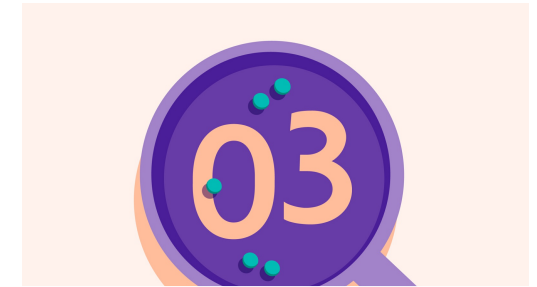
1. Cook rice

Rinse the **rice** until water runs clear. Heat **1 tbs vegetable oil** in a medium saucepan over medium heat. Cook the rice and **half of the Hainanese rice paste**, stirring, for 1 min or until fragrant. Add **450ml 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 **cucumbers**. Pick the **coriander leaves**, discarding the stems. Cut the tofu into 2cm-thick slices.



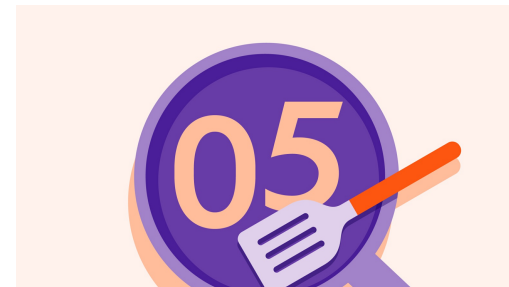
3. Steam tofu and pak choy

Put the **remaining rice paste** and **60ml (¼ cup) water** and in a large deep 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 **1 tbs 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 **1 tbs 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.