




### Product Spotlight: Turban Chopsticks


Turban Chopsticks' Nasi Goreng Paste is home made with love using local ingredients. This deliciously spiced paste boasts exotic flavours of lemongrass, turmeric and ginger.



## 4 Balinese Cauli Bowl with Lite Fried Tofu

All the flavours of Bali in a nourish bowl with spiced cauliflower rice, lite fried tofu and sautéed vegetables, finished with a squeeze of lime and sprinkle of crispy shallots.

 35 minutes

 4 servings

 Plant-Based

17 August 2020

### Spice it up!

*If you're not worried about making your dinner look pretty - transform this dish into a delicious fried cauliflower rice! Chop all vegetables, slice the tofu and stir fry all together with the paste.*

Per serve: **PROTEIN** 26g **TOTAL FAT** 29g **CARBOHYDRATES** 41g



## FROM YOUR BOX

CAULIFLOWER	1
NASI GORENG PASTE	2/3 jar *
ASIAN GREENS	1 bunch
ENOKI MUSHROOMS	1 packet
LITE FRIED TOFU	2 packets
CARROT	1
GARLIC	1 clove
SESAME SEED/FRIED SHALLOT MIX	1 packet (40g)
LIME	1

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, pepper, soy sauce (or tamari)

## KEY UTENSILS

large frypan, food processor, frypan

## NOTES

If you don't have a food processor you can cut the cauliflower into small florets, coat with nasi goreng paste and roast in the oven instead. Roast for 20 minutes in a 220°C oven.

Coconut, peanut or sesame oil works well with this dish.

If you're sensitive to spice, we recommend adding 1/2 the amount of nasi goreng paste first and then more at the end, to taste.



### 1. PREPARE CAULIFLOWER

Cut cauliflower into small florets and pulse in a food processor until resembling rice (see notes).



### 2. COOK THE CAULIFLOWER

Heat a frypan over medium-high heat with oil (see notes). Add cauliflower rice and nasi goreng paste. Cook for 5 minutes until softened. Season with **soy sauce** to taste. Take off heat and set aside.



### 3. PREPARE COMPONENTS

Trim and slice asian greens into 4cm lengths. Trim and separate mushrooms. Slice tofu and julienne (or grate) carrot. Keep separate.



### 4. COOK THE TOFU

Heat a second frypan with oil over medium-high heat. Add tofu and **2 tsp soy sauce**. Cook for 3-4 minutes until warmed through. Remove from pan.



### 5. COOK THE VEGETABLES

Add asian greens and crushed garlic clove. Cook for 3-4 minutes until tender. Season with **soy sauce and pepper**. Remove from pan and repeat with mushrooms.



### 6. FINISH AND PLATE

Divide cauliflower rice among bowls. Top with even amounts of vegetables, tofu and carrot. Garnish with sesame seed mix. Serve with lime wedges.

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

