



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Kaffir Lime Leaves

Kaffir lime leaves, commonly used in Thai cooking, are rich in oils so only a couple of leaves are needed to add fragrant flavour.



## J2 Tofu Tom Kha with Brown Basmati Rice

Mild Thai flavoured coconut broth with fried tofu, crunchy sugar snap peas and tomatoes, served with brown basmati rice.



25 minutes



2 servings



Plant-Based

29 April 2022

## Spice it up!

*Add some more authenticity to this dish by adding some lemongrass, coriander, and fresh chilli if you have some.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	35g	65g	88g

## FROM YOUR BOX

BROWN BASMATI RICE	150g
TOMATO	1
SPRING ONIONS	4
GINGER	1 piece
KAFFIR LIME LEAVES	2
COCONUT MILK	400ml
LIGHT FRIED TOFU	1 packet
SUGAR SNAP PEAS	1 packet (150g)
LIME	1

## FROM YOUR PANTRY

oil for cooking, stock cube, soy sauce (or tamari), sugar (of choice)

## KEY UTENSILS

2 saucepans

## NOTES

Use sesame or coconut oil if you have some, otherwise a neutral oil will work well too.

Serve with extra soy sauce and some chilli sauce or oil for individual seasoning.



### 1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to the boil and simmer for 15–20 minutes. Drain and rinse.



### 2. SAUTÉ THE VEGETABLES

Heat a second saucepan over medium heat with **oil** (see notes). Wedge tomato, slice spring onions (save some green tops for garnish), grate ginger, and tear lime leaves. Add to pan as you go.



### 3. SIMMER THE BROTH

Pour in coconut milk, **1/2 tin water** and crumble in **1 stock cube**. Increase heat to medium-high and simmer for 8 minutes.



### 4. ADD THE TOFU

Dice tofu and add to broth. Cook for 4–5 minutes until tofu has heated through.



### 5. PREPARE THE TOPPINGS

Trim and slice sugar snap peas. Zest lime. Add to a plate with reserved spring onion tops.

Season broth with juice from 1/2 lime (wedge remaining), **sugar** and **soy sauce** to taste.



### 6. FINISH AND SERVE

Divide rice among bowls. Top with broth, tofu, sugar snap peas, lime zest and reserved spring onion tops. Add a lime wedge (see notes).

**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**

