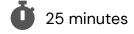




# Tofu Tom Kha

# with Brown Basmati Rice

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







Spice it up!

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

PROTEIN TOTAL FAT CARBOHYDRATES

35g

88g

#### FROM YOUR BOX

| BROWN BASMATI RICE | 150g            |
|--------------------|-----------------|
| ТОМАТО             | 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



