




### 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.



## J4 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

 4 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** 32g **TOTAL FAT** 41g **CARBOHYDRATES** 80g

## FROM YOUR BOX

BROWN BASMATI RICE	300g
TOMATOES	3
SPRING ONIONS	1 bunch
GINGER	1 piece
KAFFIR LIME LEAVES	2
COCONUT MILK	400ml
LIGHT FRIED TOFU	2 packets
SUGAR SNAP PEAS	1 packet (250g)
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 a 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 tomatoes, 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 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 TOPPING

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, 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](mailto:hello@dinnertwist.com.au)

