

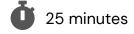




Japanese Tofu Hotpot

with Brown Rice

A wholesome hotpot with firm tofu and mushrooms in a ramen-style broth served with brown rice and finished with spring onions. Perfect for those cooler evenings!







Spice it up!

Add some miso paste, dried mushrooms or stock to flavour the broth if you have some!

TOTAL FAT CARBOHYDRATES

33g

42g

FROM YOUR BOX

BROWN RICE	300g
GINGER	1 piece
CARROTS	2
RAMEN MARINADE	100g
ASIAN GREENS	1 bunch
SPRING ONIONS	1 bunch
ENOKI MUSHROOMS	1 packet
FIRM TOFU	2 x 300g

FROM YOUR PANTRY

sesame oil, rice wine vinegar, soy sauce (or tamari), dried chilli flakes (optional)

KEY UTENSILS

large frypan with lid (see notes), saucepan

NOTES

You can use a heavy base pan with lid for this dish or a large saucepan if preferred.

Due to a supply shortage, we have replaced the baby wombok cabbage in this dish with Asian greens.





1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to a boil and simmer for 15-20 minutes, or until tender. Drain and rinse.



2. SIMMER THE BROTH

Heat a large frypan over medium-high heat with 2 tbsp sesame oil. Peel and grate ginger, slice carrots and add all to pan. Stir in 1 tbsp soy sauce, 2 tbsp vinegar, ramen marinade and 1.2L water. Cover and simmer for 10 minutes.



3. PREPARE THE VEGETABLES

Meanwhile, trim, rinse and chop Asian greens. Slice spring onions into 3cm lengths (reserve some tops for garnish), and trim mushrooms. Slice tofu into squares. Keep separate.



4. ADD THE VEGETABLES

Reduce pan heat to medium. Add Asian greens, spring onions, mushrooms and tofu in separate piles around the pan. Simmer gently for 5 minutes until heated through, tucking vegetables into broth as they soften.



5. FINISH AND SERVE

Garnish hotpot with sliced spring onion tops and dried chilli flakes (optional). Serve with rice and season with soy sauce to taste.

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



