



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: The Ugly Mug Hoisin

Hoisin sauce is like the tomato sauce of Chinese cuisine! A great all-rounder that can be used as a recipe base or a condiment. The flavour starts sweet and finishes with savoury notes. Made locally by The Ugly Mug, it's loved by the Dinner



Crispy Korean Tofu with Gourmet Mushrooms

Crispy tofu tossed in a homemade spicy sauce and served with garlic mushrooms over sticky rice with fresh and pickled vegetables and mixed sesame seed topping.



30 minutes



4/6 servings



Plant-Based

Spice it down!

To reduce spice levels in the sauce you can remove the seeds from the chilli. Alternatively, omit the chilli from the sauce. Slice and serve to taste.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	24g/20g	18g	83g/71g

FROM YOUR BOX

	4 PERSON	6 PERSON
SUSHI RICE	300g	300g + 150g
LEBANESE CUCUMBERS	2	3
CARROT	1	2
AVOCADO	1	2
ENOKI MUSHROOMS	1 packet	1 packet
BUTTON MUSHROOMS	300g	2 x 300g
GARLIC CLOVES	2	2
RED CHILLI	1	1
HOISIN SAUCE	50ml	2 x 50ml
FIRM TOFU	1 packet	2 packets
SESAME SEED + FRIED SHALLOT MIX	30g	2 x 30g

FROM YOUR PANTRY

sesame oil, salt, pepper, rice wine vinegar, sugar of choice, cornflour

KEY UTENSILS

large frypan, saucepan, stick mixer (or small food processor)

NOTES

Use a non-metallic bowl to pickle. Metal bowls can react with the pickling liquid and leave a metallic taste. Alternatively, to speed up this dish, skip pickling the veggies, cut to desired size and serve fresh.



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1. COOK THE RICE

Rinse **sushi rice**. Place in a saucepan with **650ml water**. Cover and bring to a boil. Reduce heat immediately to medium-low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed.

6P – use 975ml water for the rice.



4. MAKE THE SAUCE

Trim and roughly chop **chilli** (see cover notes). Add to a jug along with **hoisin sauce**, **2 tbsp sesame oil**, **2 tbsp water** and **3 tbsp vinegar**. Blend to a smooth consistency using a stick mixer.

6P – use 4 tbsp sesame oil, 4 tbsp water and 5 tbsp vinegar.



2. PREPARE THE TOPPINGS

In a bowl (see notes), whisk together **1/2 cup vinegar**, **1/4 cup water**, **2 tsp salt** and **2 tsp sugar**. Crescent **cucumbers** and ribbon **carrot**. Add to bowl and toss to combine. Dice **avocado** and set aside.



5. COOK THE TOFU

Add **3 tbsp cornflour**, **salt** and **pepper** to a bowl. Dice **tofu** and toss in flour to coat. Add extra **sesame oil** to reserved pan along with tofu. Cook until golden on each side. Add **sauce** and toss to coat.

6 P – add 1/2 cup cornflour.



3. COOK THE MUSHROOMS

Heat a large frypan over medium-high heat with **sesame oil**. Trim and tear apart **enoki mushrooms**, slice **button mushrooms**. Crush **garlic**. Add to pan and cook for 6–8 minutes until golden. Season with **salt** and **pepper**. Remove and reserve pan.



6. FINISH AND SERVE

Drain **pickled vegetables**.

Divide **rice** among shallow bowls. Add **toppings**, **mushrooms** and **tofu**. Spoon any **extra sauce** over tofu and sprinkle over **sesame seeds** and **fried shallots**.

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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

