



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/29g	20g/25g	57g/72g

## 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	3
RED CHILLI	1	1
HOISIN SAUCE	50ml	2 x 50ml
FIRM TOFU	1 packet	2 packets
SESAME SEED + FRIED SHALLOT MIX	1 packet	2 packets

## FROM YOUR PANTRY

sesame oil, salt, pepper, rice (or white) 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** – cover rice with 975ml water.



### 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.



### 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.



### 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** – add chilli to a jug along with hoisin sauce, 3 tbsp sesame oil, 3 tbsp water and 4 tbsp vinegar.



### 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.

**6P** – use 1/2 cup cornflour.



### 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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

