




Product Spotlight: Ginger


Store your ginger in the freezer! Peel or scrub first before you store. When needed take out a piece and grate while still frozen, it's easier than grating it fresh!



4 Ginger Lime Salad with Tofu

Fried tofu served with Asian greens and a fresh salad tossed in a zingy lime and ginger dressing.

 25 minutes

 2 servings

 Plant-Based

24 December 2021

Bulk it up!

If you want to bulk up this meal, serve it with some noodles (rice vermicelli or pad Thai style) or cooked rice.

Per serve: **PROTEIN** 30g **TOTAL FAT** 24g **CARBOHYDRATES** 41g

FROM YOUR BOX

ASIAN GREENS	2 bulbs
LIME	1
GINGER	1 piece
SPRING ONIONS	4
FRIED TOFU	1 packet
CARROT	1
MANGO	1
RED CHILLI	1
BEAN SHOOTS	1 packet

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce

KEY UTENSILS

large frypan

NOTES

Add some sweet chilli sauce to your dressing for sweetness.



1. COOK THE ASIAN GREENS

Heat a frypan over medium-high heat with **oil**. Quarter Asian greens and cook for 2-3 minutes each side. Season with **soy sauce and pepper**. Reserve frypan.



2. MAKE THE DRESSING

Zest and juice lime. Grate ginger. Add to a bowl along with **3 tbsp soy sauce and 1 tbsp water**. Season with **pepper** (see notes).



3. COOK THE TOFU

Reheat frypan over medium-high heat. Slice spring onions into 3cm pieces (reserve green tops for step 4). Add to pan and cook for 3-4 minutes until beginning to char. Cut tofu and add to pan. Cook for a further 3-4 minutes until tofu is warmed through.



4. TOSS THE SALAD

Julienne or ribbon carrot. Thinly slice mango, chilli and reserved spring onion green tops. Toss in a bowl along with 1/2 the dressing and bean shoots until well coated.



5. FINISH AND SERVE

Evenly divide Asian greens, salad and tofu among plates. Serve with remaining dressing.

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**

