



Product Spotlight: Kaffir Lime Leaves

Kaffir lime leaves, commonly used in Asian cooking, are rich in oils so only a couple of leaves are needed to add fragrant flavour.



3 Sweet Chilli Tofu with Coconut Rice & Salsa

A summery dish with sweet chilli tofu, fresh nectarine salsa and Asian greens on a bed of fragrant coconut rice.

 25 minutes

 4 servings

 Plant-Based

14 December 2020

Spice it up!

Add a squeeze of lime juice to the salsa for extra zing. You can add the kaffir lime leaves to the rice if you don't want to slice them for the salsa. If you have sesame or coconut oil you can use that to cook the veggies for extra flavour.

Per serve: **PROTEIN** 23g **TOTAL FAT** 30g **CARBOHYDRATES** 67g

FROM YOUR BOX

BASMATI RICE	300g
COCONUT MILK	400ml
NECTARINES	2
RED CAPSICUM	1
CONTINENTAL CUCUMBER	1/2 *
RED ONION	1/4 *
KAFFIR LIME LEAVES	1 double
ASIAN GREENS	1 bunch
SWEET CHILLI TOFU	2 packets

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, olive oil, salt, soy sauce (or tamari)

KEY UTENSILS

large frypan, saucepan with lid

NOTES

Use sesame or coconut oil to cook the Asian greens if you have some. Add some crushed garlic to the greens if desired.

When slicing the lime leaves, remove the stem first. Roll the leaves into a cigar shape and finely slice.



1. MAKE THE COCONUT RICE

Place rice, coconut milk and **400ml water (1 tin)** into a saucepan, season with **salt**. Bring to the boil, stir then reduce heat to medium-low. Simmer, covered, for 10-12 minutes (add more water if needed). Take off heat and allow to stand, covered, for 5 minutes.



2. MAKE THE SALSA

Dice nectarines, capsicum and cucumber. Finely chop red onion and slice kaffir lime leaves. Toss together with **1 tbsp olive oil**.



3. COOK THE ASIAN GREENS

Quarter (or halve) the Asian green bulbs lengthways. Heat frypan over medium-high heat with **1/2 tbsp oil**. Cook for 2-3 minutes until charred and tender. Season with **soy sauce**. Remove to a plate and reserve pan.



4. COOK THE TOFU

Reheat frypan over medium-high heat with **oil**. Add tofu and cook for 3-4 minutes or until warmed through.



5. FINISH AND PLATE

Divide rice, tofu, Asian greens and salsa among plates.

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**

