

Coconut-Ginger Tofu & Asian Greens Stir-Fry

with Garlic Rice & Pea Pods

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Carrot



Asian Greens



Pea Pods



Malaysian Tofu



Ginger Lemongrass Paste



Coconut Milk



Long Chilli (Optional)



Sesame Seeds



Chicken Breast

Prep in: 25-35 mins
Ready in: 30-40 mins

Plant Based

Eat Me Early*
*Custom Recipe only

One of our favourite ingredients for soaking up bold flavours is Malaysian tofu. AKA fried bean curd, it works a treat with the zingy lemongrass paste and vibrant veggies in this plant-based dish.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Plant-Based Butter, Vinegar (White Wine or Rice Wine), Soy Sauce, Brown Sugar

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	3 cloves	6 cloves
plant-based butter*	20g	40g
water*	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
carrot	1	2
Asian greens	1 bunch	2 bunches
pea pods	1 small bag	1 medium bag
Malaysian tofu	1 packet	2 packets
ginger	1 packet	2 packets
lemongrass paste	1 packet	2 packets
coconut milk	1 medium packet	2 medium packets
vinegar* (white wine or rice wine)	¼ tsp	½ tsp
soy sauce*	1 tbs	2 tbs
brown sugar*	½ tbs	1 tbs
long chilli 🌶️ (optional)	½	1
sesame seeds	1 medium packet	1 large packet 2 small packets
chicken breast**	1 small packet	OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3326kJ (795Cal)	605kJ (145Cal)
Protein (g)	22.5g	4.1g
Fat, total (g)	36.8g	6.7g
- saturated (g)	18.2g	3.3g
Carbohydrate (g)	88.1g	16g
- sugars (g)	18.8g	3.4g
Sodium (mg)	988mg	180mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4063kJ (971Cal)	569kJ (136Cal)
Protein (g)	57.4g	8g
Fat, total (g)	40.6g	5.7g
- saturated (g)	19.4g	2.7g
Carbohydrate (g)	88.1g	12.3g
- sugars (g)	18.8g	2.6g
Sodium (mg)	1067mg	149mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



Cook the garlic rice

1. Finely chop **garlic**.
2. In a medium saucepan, heat the **plant-based butter** with a dash of **olive oil** over medium heat. Cook half the **garlic** until fragrant, **1-2 minutes**.
3. Add the **water** and a generous pinch of **salt**, then bring to the boil. Add **jasmine rice**. Stir, cover with a lid and reduce heat to low.
4. Cook for **12 minutes**, then remove from heat. Keep covered until rice is tender and water is absorbed, **10-15 minutes**.

TIP: The rice will finish cooking in its own steam, so don't peek!



Cook the tofu

1. Return frying pan to medium-high heat with a generous drizzle of **olive oil**.
2. When oil is hot, cook **Malaysian tofu**, turning occasionally, until browned all over, **4-5 minutes**.
3. Transfer to a plate.

Custom Recipe: Cook chicken with tofu, tossing occasionally, until browned and cooked through (when no longer pink inside), 5-6 minutes.



Get prepped

1. Meanwhile, thinly slice **carrot** into half-moons. Roughly chop **Asian greens**.
2. Trim **pea pods** and cut into small pieces.
3. Cut **Malaysian tofu** into 1cm cubes

Custom Recipe: If you've added chicken breast, cut chicken into 2cm chunks.



Make the coconut sauce

1. Return frying pan to medium heat with a drizzle of **olive oil**. Cook **ginger lemongrass paste** and remaining **garlic**, stirring, until fragrant, **1 minute**.
2. Add **coconut milk**, the **vinegar**, the **soy sauce**, the **brown sugar** and a splash of water. Simmer until slightly thickened, **2-3 minutes**.
3. Return **tofu** to pan, stirring to coat. Remove pan from heat.

Custom Recipe: Return tofu and chicken to the pan with the coconut sauce, stirring to coat.



Cook the veggies

1. In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **carrot** with a splash of water, tossing, until softened, **3-4 minutes**.
2. Add **Asian greens** and **pea pods** and cook until just tender, **1-2 minutes**.
3. Season with **salt** and **pepper**. Transfer to a bowl. Cover to keep warm.



Serve up

1. Thinly slice **long chilli** (if using).
2. Divide garlic rice between bowls.
3. Top with coconut-ginger tofu and veggies, spooning over the remaining sauce from the pan.
4. Sprinkle with **chilli** and **sesame seeds** to serve. Enjoy!

Rate your recipe

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