



Ponzu-Glazed Tofu & Garlic Rice

with Veggies & Japanese Mayo

CLIMATE SUPERSTAR



Grab your Meal Kit with this symbol



Garlic



Basmati Rice



Green Beans



Carrot



Asian Greens



Long Chilli (Optional)



Mixed Sesame Seeds



Japanese Tofu



Ponzu Sauce



Japanese Dressing



Mayonnaise



Japanese Tofu

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

From the sweet and savoury ponzu glaze on the tender Japanese tofu, to the buttery garlic rice and crisp sautéed veggies, this vibrant dish delivers the perfect balance of flavours and textures.

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

Pantry items

Olive Oil, Butter, Vinegar (White Wine or Rice Wine), Brown Sugar, Sesame Oil (Optional)

Before you start

Remember to wash your hands for 20 seconds.

You'll also need to give your veggies a wash.

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	2 cloves	4 cloves
butter*	20g	40g
basmati rice	1 medium packet	1 large packet
water* (for the rice)	1½ cups	3 cups
green beans	1 small bag	1 medium bag
carrot	1	2
Asian greens	1 bag	2 bags
long chilli  (optional)	½	1
Japanese tofu	1 packet	2 packets
ponzu sauce	1 medium packet	1 large packet
vinegar* (white wine or rice wine)	½ tbs	1 tbs
brown sugar*	1 tbs	2 tbs
water* (for the glaze)	1 tbs	2 tbs
mixed sesame seeds	1 medium packet	1 large packet
Japanese dressing	1 packet	2 packets
mayonnaise	1 medium packet	1 large packet
sesame oil* (optional)	½ tbs	1 tbs
Japanese tofu**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3563kJ (852Cal)	722kJ (173Cal)
Protein (g)	122g	24.7g
Fat, total (g)	45.7g	9.3g
- saturated (g)	9.7g	2g
Carbohydrate (g)	80.9g	16.4g
- sugars (g)	19.1g	3.9g
Sodium (mg)	1303mg	264mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4200kJ (1004Cal)	708kJ (169Cal)
Protein (g)	233.6g	39.4g
Fat, total (g)	54.2g	9.1g
- saturated (g)	11g	1.9g
Carbohydrate (g)	84.5g	14.2g
- sugars (g)	22.2g	3.7g
Sodium (mg)	1776mg	299mg

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

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1



Cook the garlic rice

- Finely chop **garlic**.
- In a medium saucepan, melt the **butter** with a dash of **olive oil** over medium heat. Cook **garlic** until fragrant, **1-2 minutes**.
- Add **basmati rice**, the **water (for the rice)** and a generous pinch of **salt**. Stir, then bring to the boil. Reduce heat to low and cover with a lid. Cook for **10 minutes**, then remove from heat.
- Keep covered until rice is tender and water is absorbed, **10 minutes**.

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

4



Cook the tofu

- Return frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **tofu**, tossing, until golden, **2 minutes**.
- Add **ponzu glaze** and cook, stirring, until **tofu** is well coated and glaze is slightly thickened, **1 minute**.

Custom Recipe: Cook the tofu in batches for the best results, using 1/2 the glaze for the first batch, and the remaining glaze for the second batch.

2



Get prepped

- While the rice is cooking, trim and halve **green beans**. Thinly slice **carrot** into half-moons. Roughly chop **Asian greens**.
- Thinly slice **long chilli** (if using). Cut **Japanese tofu** into 2cm cubes. Set aside.
- In a small bowl, combine **ponzu sauce**, the **vinegar**, the **brown sugar**, the **water (for the glaze)** and **mixed sesame seeds**.
- In a second small bowl, combine **Japanese dressing** and **mayonnaise**.

Custom Recipe: If you've doubled your tofu, make sure to double the amount of vinegar, brown sugar and the water (for the glaze) that you combine with the ponzu sauce.

5



Finish the garlic rice

- When the rice is ready, stir through the **sesame oil** (if using).

3



Cook the veggies

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **green beans** and **carrot** with a dash of **water**, tossing occasionally, until tender, **4-5 minutes**. Add **Asian greens** and cook until wilted, **1-2 minutes**.
- Season with **salt**. Transfer to a bowl and cover to keep warm.

6



Serve up

- Divide garlic rice between bowls.
- Top with ponzu-glazed tofu and veggies.
- Dollop with Japanese mayo. Sprinkle with chilli to serve. Enjoy!

Rate your recipe

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