

# Sweet Chilli Tofu & Garlicky Greens

with Ginger Rice & Crispy Shallots



Ginger Paste



Jasmine Rice



Chinese Tofu



Garlic



Capsicum



Snow Peas



Asian Greens



Long Red Chilli  
(Optional)



Sesame Seeds





Sweet Chilli  
Sauce



Crispy Shallots



Mayonnaise

 Hands-on: **25-35 mins**  
 Ready in: **30-40 mins**  
 Spicy (optional long red chilli)

If you're familiar with bibimbap, the Korean "mixed rice" dish, then you'll love this Chinese-inspired version. So, divvy up the fragrant rice, pile on the toppings and then mix it all together for a glorious fusion of flavours and textures.

### Pantry items

Olive Oil, Butter, Soy Sauce

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Medium saucepan with lid · Medium frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
butter*	20g	40g
ginger paste	1 medium packet	1 large packet
water*	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
Chinese tofu	1 packet	2 packets
garlic	3 cloves	6 cloves
capsicum	1	2
snow peas	1 small bag	1 medium bag
Asian greens	1 bag	2 bags
long red chilli (optional)	½	1
sesame seeds	1 medium packet	1 large packet
sweet chilli sauce	1 packet (50g)	1 packet (100g)
soy sauce*	1 tbs	2 tbs
crispy shallots	1 medium packet	1 large packet
mayonnaise	1 packet (40g)	1 packet (100g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3472kJ (830Cal)	669kJ (160Cal)
Protein (g)	27.9g	5.4g
Fat, total (g)	37.2g	7.2g
- saturated (g)	8.7g	1.7g
Carbohydrate (g)	89.5g	17.3g
- sugars (g)	22.3g	17.3g
Sodium (mg)	1188mg	229mg

The quantities provided above are averages only.

## Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Cook the ginger rice

In a medium saucepan, melt the **butter** and a dash of **olive oil** over a medium heat. Cook the **ginger paste** until fragrant, **1-2 minutes**. Add the **water** and a pinch of **salt** to the pan and bring to the boil. Add the **jasmine rice**, stir, cover with a lid and reduce the heat to low. Cook for **12 minutes**, then remove the pan from the heat. Keep covered until the rice is tender and all the water is absorbed, **10-15 minutes**.

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



## Get prepped

While the rice is cooking, cut the **Chinese tofu** into 2cm pieces. Finely chop the **garlic**. Thinly slice the **capsicum**. Trim the **snow peas**, then slice lengthways. Roughly chop the **Asian greens**. Thinly slice the **long red chilli** (if using).



## Toast the sesame seeds.

Heat a medium frying pan over a medium-high heat. Add the **sesame seeds** and toast, tossing, until golden, **2-3 minutes**. Transfer to a small bowl.



## Cook the tofu

Return the pan to a medium-high heat with a drizzle of **olive oil**. Cook the **capsicum** and **Chinese tofu**, tossing, until tofu is browned, **4-5 minutes**. Add the **sweet chilli sauce**, **soy sauce**, **sesame seeds** and 1/2 the **garlic**. Toss to coat, then simmer until slightly thickened, **1-2 minutes**. Transfer to a bowl. Cover to keep warm.



## Cook the garlicky greens

Wipe out the frying pan, then return to a medium-high heat with a drizzle of **olive oil**. Cook the **snow peas** and **Asian greens**, tossing, until just tender and wilted, **2 minutes**. Add the remaining **garlic** and cook until fragrant, **1 minute**. Season to taste.



## Serve up

Divide the ginger rice between bowls. Top with the garlicky greens and sweet chilli tofu. Garnish with the **crispy shallots** and chilli (if using). Serve with a dollop of **mayonnaise**.

Enjoy!

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