

# DINNERLY



## Curried Tofu Fried Rice with Coconut Drizzle and Coriander



30 minutes



2 Servings

Craving a dinner that's delightfully delish and easy to get on the table? We're on a mission to make cooking more fun, extra yum and even simpler – this recipe, packed with quality fresh ingredients, is all that and more. Get cooking!

### WHAT WE SEND

- 150g basmati rice
- 200ml coconut milk
- 1 onion
- 1 capsicum
- coriander
- 200g peanut satay tofu <sup>1,2,3,5</sup>
- 10g masala seasoning <sup>4</sup>

### WHAT YOU NEED

- 2 tbs vegetable oil
- 2 tsp soy sauce <sup>3</sup>
- 1 tsp honey

### TOOLS

- small saucepan with lid
- medium deep frypan

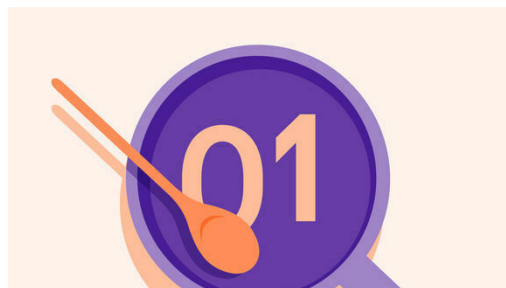
Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Gluten (1), Peanut (2), Soy (3), Sulphites (4), Wheat (5). May contain traces of other allergens.

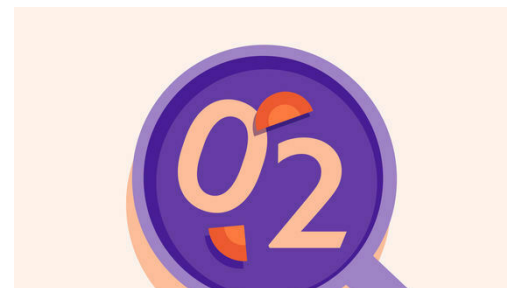
### NUTRITION PER SERVING

Energy 850kcal, Fat 47.3g, Carbs 78.3g, Protein 26.8g



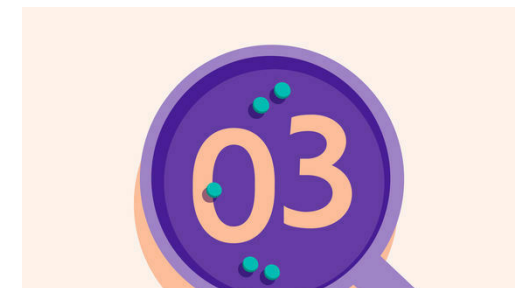
#### 1. Cook coconut rice

Rinse the **rice** until the water runs clear. Combine the rice, **100ml coconut milk** and **140ml water** in a small saucepan and bring to the boil. Reduce the heat to low and cook, covered, stirring halfway, for 12-14 mins until tender and the liquid is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



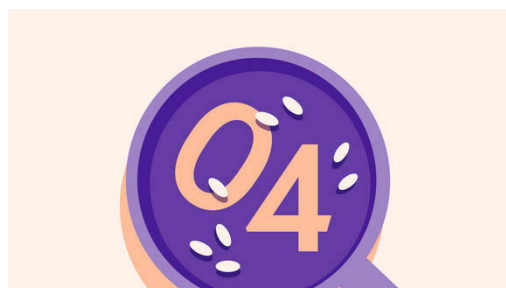
#### 2. Prep ingredients

Meanwhile, finely chop the **onion**. Cut the **capsicum** into 1cm chunks. Pick the **coriander** leaves and finely chop the stems. Cut the **tofu** into 1cm-thick strips.



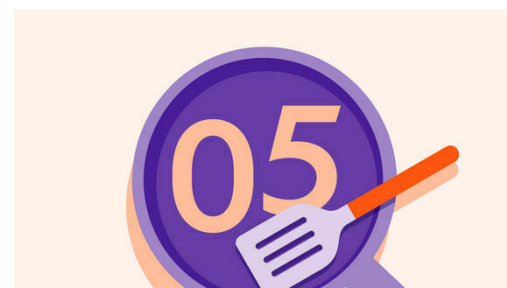
#### 3. Warm tofu

Heat **1 tbs vegetable oil** in a medium deep frypan over medium heat. Cook the **tofu** for 2 mins each side or until golden and warmed through. Remove from the pan.



#### 4. Fry rice

Heat **1 tbs vegetable oil** in the same pan over medium-high heat. Cook the **onion**, **capsicum** and **coriander stems**, stirring, for 4 mins or until softened. Add the **coconut rice**, **masala seasoning** and **2 tsp soy sauce** and stir-fry for 2-3 mins until the rice is well coated and warmed through. Remove from the heat. Taste, then season with **salt and pepper**.



#### 5. Serve up

Combine the **remaining coconut milk** and **1 tsp honey** in a bowl. Season with **salt and pepper**. Divide the **fried rice** among bowls and top with the **tofu**. Scatter over the **coriander leaves**, drizzle with the **honeyed coconut milk** and enjoy!



#### 6. Make it zesty

This fried rice goes perfectly with a touch of lime. If you have some on hand, serve with lime wedges to squeeze over.