



WCOOK

Korean Tofu & Aromatic Rice

with a crunchy edamame

Hands-on Time: 35 minutes

Overall Time: 45 minutes

Veggie: Serves 3 & 4

Chef: Jenna Peoples

Wine Pairing: Organic by SG | Sophie Germanier Shiraz
Mourvedre Viognier Organic

Nutritional Info	Per 100g	Per Portion
Energy	406kJ	2500kJ
Energy	97kcal	598kcal
Protein	3.8g	23.6g
Carbs	15g	95g
of which sugars	2.9g	17.6g
Fibre	1.9g	11.6g
Fat	2.2g	13.2g
of which saturated	0.2g	1.3g
Sodium	47mg	289mg

Allergens: Gluten, Allium, Sesame, Wheat, Sulphites,
Sugar Alcohol (Xylitol), Soy

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]

225ml	300ml	Jasmine Rice <i>rinse</i>
120g	160g	Edamame Beans
15ml	20ml	White Sesame Seeds
2	2	Onions <i>peel & cut into wedges</i>
300g	400g	Baby Marrow <i>rinse & cut into bite-sized pieces</i>
360g	480g	Carrot <i>rinse, peel (optional) & grate</i>
2	2	Garlic Cloves <i>peel & grate</i>
30ml	40ml	NOMU Oriental Rub
180ml	240ml	Korean Marinade <i>(7,5ml [10ml] Bankhoek Chilli Oil, 7,5ml [10ml] Sesame Oil, 15ml [20ml] Rice Wine Vinegar, 15ml [20ml] Gochujang, 15ml [20ml] Low Sodium Soy Sauce & 120ml [160ml] BBQ Sauce)</i>
330g	440g	Non-GMO Tofu

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water

1. READY THE RICE Place the rice in a pot with 600ml [800ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

2. BEAN THERE, DONE THAT Boil the kettle. Submerge the edamame beans in salted boiling water until plumped up, 3-4 minutes. Drain and set aside.

3. SESAME SEEDS Place the sesame seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

4. KOREAN VEGGIES Place a large pan over medium heat with a drizzle of oil. When hot, fry the onion until charred, 6-7 minutes. Add the baby marrow, carrot, garlic and the NOMU rub. Fry for 3-4 minutes (shifting occasionally). When the marrows are charred, add the cooked rice, ¼ of the Korean marinade, the edamame beans and seasoning to the pan. Mix well, remove from the heat and set aside.

5. TASTY TOFU Drain the tofu and slice into 2cm cubes. Place a pan over medium-high heat with a drizzle of oil. When hot, fry the tofu until golden and crispy, 2-3 minutes per side. Add the remaining Korean marinade and a splash of water and simmer until slightly reduced.

6. MEMORABLE & MOUTHWATERING Plate up the fragrant rice. Top with the sticky Korean tofu. Finish off with the sesame seeds. Well done, Chef!