

# U COOK

## Vegan Caribbean Tofu Pelau

with toasted cashew nuts & pineapple pieces

**Hands-on Time:** 20 minutes

**Overall Time:** 35 minutes

**Veggie:** Serves 1 & 2

**Chef:** Kate Gomba

**Wine Pairing:** Waterkloof | False Bay Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	515kJ	3768kJ
Energy	123kcal	901kcal
Protein	4.4g	32.1g
Carbs	16g	119g
of which sugars	3.7g	27.4g
Fibre	2.6g	18.7g
Fat	4g	29.2g
of which saturated	2.4g	17.5g
Sodium	29mg	210mg

**Allergens:** Soy, Tree Nuts, Allium

**Spice Level:** None

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 1 [Serves 2]

1	1	Onion <i>peel &amp; roughly dice</i>
120g	240g	Carrot <i>rinse, trim, peel &amp; cut into small bite-sized pieces</i>
20ml	40ml	Tomato Paste
10ml	20ml	Old Stone Mill Jerk Seasoning
75ml	150ml	White Basmati Rice <i>rinse</i>
100ml	200ml	Coconut Cream
10g	20g	Cashew Nuts <i>roughly chop</i>
110g	220g	Non-GMO Tofu <i>drain &amp; cut into bite-sized pieces</i>
120g	240g	Kidney Beans <i>drain &amp; rinse</i>
30g	60g	Tinned Pineapple Pieces <i>drain</i>

**1. RICE** Place a pot over medium heat with a drizzle of oil. When hot, fry the onion and the carrot until turning golden, 4-5 minutes. Add the tomato paste and the jerk seasoning, and fry until fragrant, 1-2 minutes. Add the rice, the coconut cream, and 75ml [150ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes.

**2. TOAST** While the rice is cooking, place the cashews in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**3. TOFU** Return the pan to medium-high heat with a drizzle of oil. Fry the tofu until golden and crispy, 3-5 minutes (shifting as they colour). Remove from the pan and season.

**4. MIX IT UP!** When the coconut rice is done, remove from the heat. Mix in the beans and the golden tofu and cover with a lid. Allow to steam until the beans are warmed through, 8-10 minutes.

**5. TIME TO EAT** Make a bed of the loaded rice, top with the pineapple pieces, and scatter over the nuts. Well done, Chef!

## From Your Kitchen

Oil (cooking, olive & coconut)

Seasoning (salt & pepper)

Water