



# UCCOOK

## Miso Tofu & Stir-fried Ginger Greens

**with carrot ribbons & toasted cashew  
nuts**

Ginger-infused green beans, carrot ribbons, crispy edamame beans, and shredded spinach are stir-fried to perfection in an Asian sauce. On top of the ginger greens go miso & mirin-glazed tofu cubes. A sprinkle of black sesame seeds and a garnish of spring onion & toasted cashew nuts makes this dish restaurant ready!


**Hands-on Time:** 30 minutes

**Overall Time:** 45 minutes

**Serves:** 4 People

**Chef:** Kate Gomba

 Veggie

 Waterford Estate | Waterford Pecan Stream  
Sauvignon Blanc 2021

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## Ingredients & Prep

60g	Cashew Nuts
440	Non-GMO Tofu <i>drained &amp; cut into cubes</i>
320g	Green Beans <i>rinsed, trimmed &amp; sliced into thirds</i>
60g	Fresh Ginger <i>peeled &amp; grated</i>
4	Spring Onions <i>roughly sliced, keeping the white &amp; green parts separate</i>
480g	Carrot <i>peeled into ribbons</i>
200g	Edamame Beans
600g	Spinach <i>rinsed &amp; roughly shredded</i>
80ml	Asian Sauce <i>(40ml Rice Wine Vinegar &amp; 40ml Low Sodium Soy Sauce)</i>
50ml	Miso Glaze <i>(30ml Miso Paste &amp; 20ml Mirin)</i>
40ml	Black Sesame Seeds

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel

**1. FOR THE HEALTH NUTS** Place the cashews in a pan over a medium heat. Toast for 3-5 minutes until golden, shifting occasionally. Remove from the pan and set aside. Roughly chop when cool enough to handle.

**2. TASTY TOFU** Pat the tofu cubes dry with paper towel. Return the pan to a medium-high heat with a drizzle of oil. When hot, fry the tofu for 5-6 minutes, turning until crispy and golden all over. For the crispiest results, you'll need to do this step in batches to avoid overcrowding the pan. Remove from the pan and set aside.

**3. GO FOR GREENS** While the tofu is cooking, place another pan over a medium heat with a drizzle of oil. When hot, add the sliced green beans and fry for 6-8 minutes. Add the grated ginger and the spring onion whites, and fry for 1 minute until fragrant, shifting constantly. Add the carrot ribbons, the edamame beans, and the shredded spinach, and sauté for 2-3 minutes until the leaves are wilting. Stir through the Asian sauce and remove from the heat. Season if needed.

**4. MIX THE MISO GLAZE** In a small bowl, add the miso glaze and a drizzle of oil. Mix to combine.

**5. CARAMELISE, SPRINKLE & COMBINE** Once the tofu has browned, add the miso glaze and cook for a further 2-3 minutes, until well coated and starting to caramelize. Remove from the heat, sprinkle over the black sesame seeds, and toss to combine.

**6. A VEGETARIAN FEAST!** Plate up the stir-fried veggies and top with the miso tofu cubes. Garnish with the spring onion greens and toasted cashew nuts. Enjoy, Chef!

## Nutritional Information

Per 100g

Energy	318kJ
Energy	76kcal
Protein	4.6g
Carbs	7g
of which sugars	2.9g
Fibre	2.7g
Fat	2.9g
of which saturated	0.4g
Sodium	353mg

## Allergens

Gluten, Allium, Sesame, Wheat, Tree Nuts, Alcohol, Soy

Cook  
within  
4 Days