



# QCOOK

## Sticky Plum Tofu & Rice

with edamame beans & chilli flakes

**Hands-on Time:** 45 minutes

**Overall Time:** 55 minutes

**Veggie:** Serves 3 & 4

**Chef:** Jade Summers

**Wine Pairing:** Delheim Wines | Delheim Chenin Blanc (Wild Ferment)

### Nutritional Info

	Per 100g	Per Portion
Energy	402kj	3526kj
Energy	96kcal	846kcal
Protein	3.1g	26.8g
Carbs	19g	165g
of which sugars	5.8g	50.8g
Fibre	1.7g	15g
Fat	0.9g	8.1g
of which saturated	0.1g	0.7g
Sodium	176mg	1543mg

**Allergens:** Sulphites, Gluten, Wheat, Soya, Allium

**Spice Level:** Mild

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
300ml	400ml	Jasmine Rice <i>rinse</i>
150g	200g	Edamame Beans
2	2	Onions <i>peel &amp; finely dice 1½ [2]</i>
360g	480g	Carrot <i>rinse, trim, peel &amp; cut into bite-sized pieces</i>
2	2	Bell Peppers <i>rinse, deseed &amp; dice 1½ [2]</i>
2	2	Garlic Cloves <i>peel &amp; grate</i>
15ml	20ml	Dried Chilli Flakes
90ml	120ml	Zingy Soy Base <i>(30ml [40ml] Rice Wine Vinegar &amp; 60ml [80ml] Low Sodium Soy Sauce)</i>
330g	440g	Non-GMO Tofu <i>drain &amp; slice into thick slabs</i>
90ml	125ml	Cornflour
125ml	160ml	Plum Sauce
8g	10g	Fresh Coriander <i>rinse, pick &amp; roughly chop</i>

## From Your Kitchen

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

**1. FLUFFY RICE** Place the rice in a pot with 600ml [800ml] of salted water. Cover 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. EDAMAME** Boil the kettle. Submerge the edamame beans in salted boiling water until plumped up, 3-4 minutes. Drain and set aside.

**3. FRY THE VEGGIES** Place a pan over medium heat with a drizzle of oil. When hot, fry the onion and the carrot until the onions are soft, 6-7 [7-8] minutes (shifting occasionally). Add the pepper and fry until turning golden, 4-5 minutes. Add the garlic and the chilli flakes (to taste). Fry until fragrant, 1-2 minutes. Mix in the fluffy rice and the soy-vinegar sauce. Remove from the heat and season.

**4. STICKY TOFU** Place a pan over medium heat with enough oil to cover the base. Coat the tofu with cornflour and season. When hot, fry the tofu until golden and crispy, 2-3 minutes per side. Remove from the heat, drain the oil from the pan, and baste with the plum sauce.

**5. DINNER IS READY** Make a bed of the loaded rice, top with the sticky tofu, and scatter over the plumped edamame beans. Garnish with the coriander. Good job, Chef!