

Gochujang Tofu Rice Bowl

with Tenderstem® Broccoli and Zesty Rice

Classic 30-40 Minutes • Mild Spice • 1 of your 5 a day



Jasmine Rice



Red Onion



Lime



Tenderstem® Broccoli



Garlic Clove



Firm Tofu



Cornflour



Gochujang Paste



Ketjap Manis



Honey



Soy Sauce



Roasted White Sesame Seeds



Diced British Chicken Breast

Pantry Items

Oil, Salt, Pepper, Sugar, Tomato Ketchup

↔ Swap to Chicken Breast

If you chose to swap to chicken breast, then just follow the instructions on the back of this card.

Happy cooking!



The popular Korean condiment gochujang contains chillies, fermented soybeans and glutinous rice which give it its savoury-sweet flavour. Firm tofu, made from compressed soybeans, is perfect for soaking it up.

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Saucepan, lid, fine grater, bowl, garlic press, frying pan and kitchen paper.

Ingredients

Ingredients	2P	3P	4P
Jasmine Rice	150g	225g	300g
Red Onion	1	1½	2
Lime**	1	1	1
Tenderstem® Broccoli**	80g	150g	150g
Garlic Clove**	1	2	3
Firm Tofu** 11	250g	375g	500g
Cornflour	10g	15g	20g
Gochujang Paste 11	50g	80g	100g
Ketjap Manis 11	25g	37g	50g
Honey	15g	22g	30g
Soy Sauce 11 13	15ml	25ml	30ml
Roasted White Sesame Seeds 3	5g	7g	10g
Diced British Chicken Breast**	240g	390g	480g
Pantry	2P	3P	4P
Water for the Rice*	300ml	450ml	600ml
Sugar for the Pickle*	1 tsp	1½ tsp	2 tsp
Tomato Ketchup*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	125ml	175ml	250ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g	Custom Recipe	
			Per serving	Per 100g
for uncooked ingredient	636g	100g	641g	100g
Energy (kJ/kcal)	2707 / 647	426 / 102	2591 / 619	404 / 97
Fat (g)	13.2	2.1	5.0	0.8
Sat. Fat (g)	2.2	0.4	1.3	0.2
Carbohydrate (g)	101.5	16.0	99.3	15.5
Sugars (g)	29.4	4.6	28.9	4.5
Protein (g)	30.0	4.7	42.7	6.7
Salt (g)	4.06	0.64	4.22	0.66

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

3) Sesame 11) Soya 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

 You can recycle me!

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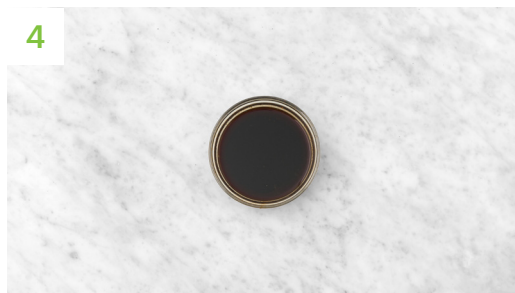


Rice Rice Baby

Pour the **water for the rice** (see pantry for amount) into a medium saucepan with a tight-fitting lid.

Stir in the **rice** and **¼ tsp salt** and bring to the boil. Once boiling, turn the heat down to medium and cover with the lid.

Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Mix the Sauce

In the meantime, in a medium bowl, combine the **gochujang paste**, **ketjap manis**, **honey**, **soy sauce**, **ketchup** and **water for the sauce** (see pantry for both amounts). **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.



Prep the Veg

Halve, peel and slice the **red onion** as thinly as you can. Zest and cut the **lime** into wedges. Pop **half the onion** into a small bowl and add **half the lime juice** and **sugar for the pickle** (see pantry for amount). Add a pinch of **salt**, mix together and set aside to pickle.

Cut the **Tenderstem® broccoli** into thirds. Peel and grate the **garlic** (or use a garlic press).

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **Tenderstem®** and remaining **onion** and season. Stir-fry, 2-3 mins. Add a splash of **water**, then cover with a lid and allow to cook until tender, 4-6 mins. Remove the **veg** from the pan and cover to keep warm.



Sauce Things Up

Once the **tofu** is slightly crispy, lower the heat to medium, then add the **garlic** and stir-fry, 30 secs.

Stir the **sauce** into the pan until the **tofu** is coated. Bring to a boil, then lower the heat and simmer until the **sauce** has thickened slightly, 3-4 mins. Stir the **cooked veg** through the **sauce** until piping hot, 1-2 mins. Add a squeeze of **lime juice** from a **lime wedge**.

Taste and season with **salt**, **pepper** and more **lime juice** if needed. Add a splash of **water** if the **sauce** is a little thick.



Get Frying

While the **veg** cooks, drain the **tofu** and thoroughly pat dry with kitchen paper. Tear into 3cm chunks.

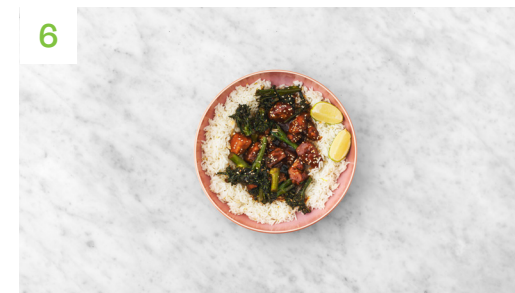
Add the **tofu chunks** to a medium bowl with the **cornflour**. Season with **salt** and **pepper**, then toss to coat.

Heat the (now empty) frying pan on high heat with a generous drizzle of **oil**. Once hot, fry the **tofu** until slightly crispy, 8-10 mins. Turn frequently to ensure it doesn't burn.

↔ Swap to Chicken Breast

If you've chosen **chicken** instead, coat in the same way, then fry for the same amount of time.

IMPORTANT: Wash hands and utensils after handling raw meat. Cook so there's no pink in the middle.



Serve Up

Fluff up your **rice** with a fork and stir through the **lime zest**. Share the **zesty rice** between your bowls.

Top with your **gochujang tofu stir-fry** and **pickled onion**.

Sprinkle over the **sesame seeds** and serve with any remaining **lime wedges** to finish.

Enjoy