

RICE WITH SPICE

INGREDIENTS

- 2 tablespoons vegetable oil
- 1 tablespoon of red curry paste
- 200g firm tofu
- 200g broccolini, trimmed and sliced into 5cm lengths on diagonal
- 2 eggs beaten
- 2 cups rice (COOK RICE IN RICE COOKER)
- 1 tablespoon fish sauce
- 1 teaspoon white sugar
- 8 spring onions
- a small bunch of coriander
- a small bunch of mint
- and peas from the garden.

lemon to serve

1. cook rice in rice cooker
2. place a wok or frying pan over high heat and add the oil. Cook the curry paste for 1 minute or until fragrant.
3. Add tofu and stir fry for 3-4 minutes. Add broccolini add stir for 2 minutes.
4. Add the rice and toss to coat. Push the rice to the side of the wok and add the eggs and some salt and pepper. Stir in egg until it starts to mix with the rice.
5. Add fish sauce, peas, sugar and mix
6. cook for a few minutes
- 7.
8. serve with lemon wedge, mint and coriander

rice with spice
200ml veg oil
20 to curry paste.
400g x 8 to fu.
400ml fish sauce.
1 k sugar

3 b. sp onions
bunch coriander
bunch mint.