



THAI BASIL RICE WITH TOFU & PEANUTS  
With Iceberg Lettuce and Miso Ginger Dressing  
~ For Two ~

PREP TIME: 0 minutes | COOK TIME: 30 - 35 minutes



## COOKING TOOLS YOU WILL NEED:



## KIT INGREDIENTS & TOOLS IN ORDER OF USE:

STEP 1: Paper towel (included), Cubed Firm Tofu

STEP 2: Large frying pan or wok, Oil, Onions & Crushed Garlic, spoon

STEP 3: Cubed Firm Tofu, Mushroom Sauce, Sugar

STEP 4: Pre-Cooked Rice

STEP 5: Torn Basil

STEP 6: Rice, dinner bowls and/or plates, Crushed Peanuts, Spice Booster, Iceberg Lettuce & Miso Ginger Dressing

## COOKING INSTRUCTIONS:

- 1 Drain the Cubed Firm Tofu and place in the paper towel. Gently squeeze the moisture out. The Tofu cubes will now resemble cooked chicken. Set aside.



- 2 Heat the Oil a large frying pan or wok (if you have one) over MEDIUM heat. Fry Onions for a few minutes until slightly browned on the edges. Add Crushed Garlic and stir constantly for another 2 minutes.



- 3 Add the Tofu Cubes. Stir until coated in the Oil. Add the Mushroom Sauce and Sugar. Stirring constantly, cook for 3 minutes.



- 4 Add the Pre-Cooked Rice. Mix with a cooking spoon and flatten any chunks of Rice with the back of the spoon.



- 5 Turn the heat to HIGH. Press the Rice mixture against the sides and bottom of the pan. This will "dry" the Rice. With the spoon, turn the Rice over in the pan to prevent over-browning.



After 3 minutes, add Torn Basil, stir, and turn heat OFF.

- 6 Ready to eat!

Divide the Iceberg Lettuce onto plates and drizzle with Miso Ginger Dressing. So refreshing!

Next, serve the Rice - garnish with Crushed Peanuts and add Spice Booster for more UMPH!



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