Main dishes / China

jasmine rice with firm tofu and spinach · China

A complete grain dish with firm tofu, spinach and a China-inspired seasoning.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 280 g jasmine rice
- ☐ 500 g spinach
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g firm tofu
- ☐ 25 ml soy sauce
- ☐ 15 ml rice vinegar

Let's make it.

01 Cook the jasmine rice in plenty of water according to its packet, then drain well.

02 Clean the spinach and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the spinach and cook for a few minutes. Add a splash of water, cover and cook for 3 minutes.

04 Dice the firm tofu and fry for eight to ten minutes until golden and piping hot.

05 Combine the cooked grain, vegetables and main ingredient. Stir in the soy sauce, finely grated fresh ginger, rice vinegar and taste before serving.

AI-developed, not kitchen-tested.

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