Main dishes / Indonesia

firm tofu and bean sprouts skillet · Indonesia

A savoury Indonesia-inspired Studio variation with bean sprouts, firm tofu and a fragrant finish.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 600 g firm tofu
- ☐ 180 ml low-salt vegetable stock
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g bean sprouts
- ☐ 25 ml kecap manis
- ☐ 2 g ground coriander seeds

Let's make it.

01 Clean the bean sprouts and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the bean sprouts and cook for a few minutes.

03 Add the stock, cover and simmer for 5 minutes until the vegetables are tender.

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

05 Combine the cooked main ingredient with the vegetables. Stir in the kecap manis, finely grated fresh ginger, ground coriander seeds and taste before serving. Serve straight away.

AI-developed, not kitchen-tested.

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