Main dishes / Indonesia

# jasmine rice with tempeh and daikon · Indonesia

A complete grain dish with tempeh, daikon and a Indonesia-inspired seasoning.

**Time** 40 min **Servings** 4

## What you'll need.

- ☐ 150 g onion
- ☐ 280 g jasmine rice
- ☐ 500 g daikon
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g tempeh
- ☐ 25 ml kecap manis
- ☐ 2 g ground coriander seeds

## Let's make it.

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

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

03 Heat the oil and soften the onion for five minutes. Add the daikon and cook for a few minutes. Add a splash of water, cover and cook for 10 minutes.

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

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

**AI-developed, not kitchen-tested.**

**Recipe & provenance** DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-id-04-19-69727f7