

EASY CHILLI TOFU VEGETABLES AND RICE



Serves 1



Prep Time 10 minutes



Cook Time 5 minutes



Easy As



INGREDIENTS

- Sesame oil
- 100 g firm tofu, cut into 1 cm cubes
- 220 g steam bag **Wattie's SteamFresh Baby Peas, Broccoli & Edamame with Long Grain White & Wild Rice**
- 1 Tbsp sweet chilli sauce
- 1 Tbsp lime juice

METHOD

1. Heat a dash of sesame oil in a frying pan and fry the tofu until golden.
3. Microwave **Wattie's SteamFresh Baby Peas, Broccoli & Edamame with Long Grain White & Wild Rice** according to packet directions.

- 2 spring onions, chopped
 - ½ small red capsicum, diced
 - Handful fresh coriander leaves
4. Whisk together sweet chilli sauce and lime juice and toss through the hot vegetables.
 5. Serve the tofu with the rice and vegetables, spring onions, red capsicum and coriander leaves.