

XO tofu & shiitake fried rice

This simple dish makes a great main in its own right. It can also be served as part of a bigger vegan fakeaway feast alongside greens fried with garlic, plus PlantLiving 'No Duck' Spring Rolls, as shown here.

Serves 4

Prepare 5 minutes

Cook 15 minutes

- 1 tbsp vegetable oil
- 1 large onion, finely sliced
- 150g shiitake mushrooms, halved
- 280g The Tofoo Co. Naked Tofu, roughly broken into bitesized pieces
- 100g Cooks' Ingredients Vegan XO Style Sauce
- 2 x 250g packs cooked wholegrain rice
- 1 tbsp Chinese rice wine vinegar
- ½ x 25g pack coriander, leaves picked
- Toasted sesame seeds, to serve

1 Heat the oil in a frying pan, add the onion and stir fry for 3-4 minutes, until softened. Add the mushrooms and cook over a high heat for 2 minutes until starting to soften. Add the tofu and XO sauce to the pan and cook for another 2 minutes until sizzling.

2 Empty the rice into the frying pan with the vinegar and stir fry until piping hot (about 5 minutes). Season, then divide

between serving bowls. Scatter with the coriander and sesame seeds.



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V Per serving

1798kJ/430kcal/

19g fat/3.1g saturated

fat/43g carbs/

6.3g sugars/6.1g fibre/18g protein/0.8g salt/

1 of your 5 a day/vegan »

