

## kitchen stories



# Tofu stir-fry with rice

**Difficulty** Easy 👉

30  
min.

Preparation

0  
min.

Baking

0  
min.

Resting

## Ingredients

Servings: 2

200 g	rice
300 ml	water
80 g	sugar snap peas
80 g	bell pepper (red)
200 g	tofu (smoked)
1 tbsp	soy sauce
1 tbsp	sweet chili sauce
40 g	peanuts
	salt
	vegetable oil for frying
	pepper
	cilantro for serving

## Utensils

saucepan, cutting board, knife, spatula, bowl, cooking spoon, frying pan

---

### Step 1/7

**200 g** rice – **300 ml** water – salt

saucepan

Add rice to saucepan. Cover with 1.5 parts of water, add salt and bring to a simmer. Reduce to low heat, cover and allow to cook for approx. 10 – 15 min. until fluffy and cooked through. Remove from heat and set aside.

### Step 2/7

**80 g** sugar snap peas – **80 g** bell pepper – **200 g** tofu

cutting board – knife

Halve sugar snap peas with a diagonal cut, thinly slice bell pepper, and cut tofu lengthwise into even pieces.

### Step 3/7

vegetable oil for frying

spatula

Heat some vegetable oil in a frying pan over medium heat. Fry tofu slices on each side for approx. 3 – 5 min. until lightly roasted and crisp.

### Step 4/7

**1 tbsp** soy sauce – **1 tbsp** sweet chili sauce

bowl – cooking spoon

Add tofu, soy sauce, and sweet chili sauce to a bowl. Stir well to evenly coat tofu slices with marinade. Set aside.

## Step 5/7

40 g peanuts

frying pan – cooking spoon

Add nuts to pan and roast over medium-low heat until golden brown and fragrant. Set aside.

## Step 6/7

vegetable oil for frying – salt – pepper

Heat some more vegetable oil in frying pan and sauté sugar snap peas and peppers in a pan over medium heat for approx. 5 – 7 min. until lightly roasted. Season with salt and pepper.

## Step 7/7

cilantro for serving

cooking spoon

Add vegetables to tofu and gently stir to combine. Serve with rice. Sprinkle with toasted nuts and, if desired, with fresh cilantro leaves.