

# Vegetable and tofu nasi goreng

## • INGREDIENTS

- 600g Cauliflower
- 400g broccoli, chopped
- 2 large carrots, chopped
- 300g block firm tofu
- 1 1/2 tablespoons peanut oil
- 4 green onions, sliced, plus extra, thinly sliced, to serve
- 5cm piece fresh ginger, finely grated
- 1/4 cup vegetarian oyster sauce
- 1 tablespoon kecap manis
- 1 cup bean sprouts, trimmed
- 4 eggs
- 1 cup fresh coriander leaves, plus extra, to serve
- 1 tablespoon sambal oelek
- Lime wedges, to serve

## METHOD

1. Place cauliflower in a food processor. Process until very nearly chopped. Transfer to a bowl. Repeat with broccoli and carrot.
2. Cut tofu crossways into 1cm-thick slices. Cut each slice in half crossways. Heat a wok over high heat. Add 1 tablespoon oil. Swirl to coat. Cook tofu in 2 batches, turning occasionally, for 3 minutes or until golden. Transfer to a plate lined with paper towel.
3. Add onion and ginger to wok. Stir-fry for 1 minute or until fragrant. Add processed vegetables. Stir-fry for 3 minutes or until tender. Add oyster sauce, kecap manis and bean sprouts. Stir-fry for 30 seconds or until combined. Remove from heat.
4. Heat remaining oil in a large non-stick frying pan over medium heat. Crack eggs into pan. Cook for 2 minutes or until whites are just set.
5. Toss coriander through vegetable mixture. Divide among serving bowls. Top with tofu, egg, extra coriander and onion. Serve with sambal oelek and lime wedges.

