

Fried rice with tofu & teriyaki glaze

Total time **25 mins** 15 mins preparation time 10 mins cooking time

INGREDIENTS

10 portion(s)

For the dish:

- 100 ml** vegetable oil, for frying
- 600 g** tofu, cut into cubes
- 300 g** shallots, finely sliced
- 300 g** carrots, cut into thin batons
- 600 g** edamame, blanched
- 600 g** spinach, whole leaves
- 1.8 kg** basmati rice, cooked
- 500 ml** [Kikkoman Teriyaki Glaze](#)

For garnish:

- 20 g** chilli, to taste
- 50 g** pea shoots
- 50 g** crispy fried onions
- 50 g** sesame seeds, toasted

PREPARATION

Step 1

Heat a wok with oil and fry the tofu for 3–4 minutes until golden brown and crispy.

Step 2

Add the shallots and carrots and stir-fry for about 3 minutes until soft and lightly roasted. Add the edamame and spinach and cook until the spinach leaves wilt.

Step 3

Add the rice and fry for 3–4 minutes. Add the Kikkoman Teriyaki Glaze and mix well with the rice until evenly coated.

Step 4

Serve the rice on plates and garnish with the chilli, pea shoots, crispy fried onions and sesame seeds.