

## Warm Tofu Salad





## Ingredients

<i>Dressing</i>	6 tbsp	Lime juice
	30 g	Chilli padi, finely chopped
	30 g	Coriander leaves, chopped
	30 g	Mint leaves, chopped
	2 tbsp	Brown sugar
	2 tbsp	Fish sauce
<i>Salad</i>	1 box	Silken tofu
	1 stalk	Celery, thinly diced
	8	Cherry tomatoes, sliced into halves
	50 g	Cucumber, diced diagonally
	4	Quail eggs, cooked, shelled
	100 g	Purple grapes
	1 head	Butter lettuce leaves
<i>Garnish</i>	10 g	Walnut, chopped
	30 g	Almond, dry roasted
		Fresh mint leaves

## Method

1. Mix all dressing ingredients together. Taste and adjust seasoning if required. Set aside.
1. Rest tofu in boiling water for 5 to 10 min or till tofu warm through. Remove. When cool, cut into 8 squares. Marinate in the dressing.
2. Slice 8 cherry tomatoes into halves.
3. Put celery, cucumber, grapes, quail eggs, tofu and tomatoes into a bowl. Pour of the dressing into the salad and toss lightly.
4. Put lettuce cups in a bowl. Pour dressed salad on top.
5. Sprinkle with chopped almond and walnuts. Garnish with mint leaves.
6. Serve extra dressing on the side.

Nutritional information	Energy
<b>Total servings</b> 	800 kcal
<b>Per serving</b> 	200 kcal