

Rainbow Rice Bowl

A vibrant and nutritious bowl featuring a colorful mix of vegetables, marinated tofu, fried egg, and a zesty sriracha sauce over a bed of fluffy jasmine rice. Mix it all together for a burst of flavors in every bite.


30 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 1/2 cup cooked jasmine rice
- 1/4 cup diced cucumber
- 1/4 cup shredded carrots
- 1/4 cup red bell pepper strips
- 1/4 cup edamame beans
- 1/2 block of firm tofu, cubed and marinated in soy sauce and sesame oil
- 1 egg
- 1 tablespoon sriracha sauce
- 1 teaspoon sesame seeds
- Salt and pepper to taste

Steps

- 1 Cook the jasmine rice according to package instructions.
- 2 In a pan, sauté the marinated tofu until golden brown.
- 3 In the same pan, fry the egg to your desired doneness.
- 4 Assemble the bowl by placing the rice at the bottom, then arranging the vegetables, tofu, and fried egg on top.
- 5 Drizzle with sriracha sauce, sprinkle with sesame seeds, and season with salt and pepper.
- 6 Mix everything together before enjoying!