

Thai Tea-Meal

This fragrant and flavorful one-person Thai tea meal is a quick dinner that comes together easily and couldn't be more delicious.



Main Dish

Thai

15 min

Total time

Easy

Difficulty

430

kcal / serving

Ingredients

- 1 tea bag of Thai tea
- 3/4 cup cooked rice
- 1/2 cup tofu cubes
- 3 tablespoons vegetable oil
- 1/2 teaspoon dried basil
- 1 teaspoon granulated sugar
- 1 teaspoon soy sauce
- 1/4 teaspoon ground white pepper
- Salt to taste

Steps

- 1 Steep the Thai tea bag in boiling water for 5 minutes. Discard bag and let the tea cool.
- 2 Heat the vegetable oil in a medium-sized skillet over medium-high heat. Add the tofu cubes and stir-fry until lightly browned.
- 3 Reduce the heat to medium-low and add the basil, sugar, soy sauce, and pepper. Stir to combine and cook for 1 minute.
- 4 Add the rice and cooked Thai tea. Stir to combine and cook for 1-2 minutes, or until the rice is heated through.
- 5 Season with salt to taste. Serve hot.