



Veggie Clay Pot Rice

A vegetarian take on Hong Kong Clay Pot Rice! The rice is cooked down in a clay pot where it absorbs all the juices and flavors from the mushrooms, tofu, and savory sauce, making for a super tasty and aromatic meal. A complete meal that's perfectly hearty and satisfying you won't even miss the meat!

45 MINUTES (active)	2 SERVINGS
12 INGREDIENTS	<i>○○○○○</i> SPICE LEVEL

Veggie Clay Pot Rice

INGREDIENTS

For the rice:

- 3/4 c dry white rice
- 3/4 c vegetable broth

For the sauce:

- 1/2 tbsp dark soy sauce
- 1 tbsp sugar
- 1/4 c vegetable broth
- 1 tbsp mushroom oyster sauce

For the tofu and mushrooms:

- 2 cloves garlic, minced
- 150 g extra firm tofu or 5 spiced dry tofu, sliced
- 1/2 tbsp sugar
- 1/2 tbsp dark soy sauce
- 1 tbsp Shaoxing Wine
- 150 g King Oyster and Shiitake mushrooms
- 1 tbsp soy sauce
- 1/8 tsp white pepper
- 2 heads of bok choy, ends chopped

DIRECTIONS

1. In a clay pot, combine washed rice and vegetable broth. Soak for 1 hour.
2. Make the sauce: Combine vegetable broth, dark soy sauce, sugar, and mushroom oyster sauce. Set aside.
3. Heat a clay pot or sauce pan over high heat. Add in oil and garlic and stir-fry for 1 minute. Add in tofu and fry on both sides. Add in dark soy sauce and sugar. Mix tofu until evenly coated in sauce. Add in Shaoxing wine and cook until liquid is absorbed. Remove from pan.
4. Cook mushrooms with oil over high heat. Add soy sauce and white pepper. Stir-fry for 1–2 minutes. Add back in your tofu. Set aside.
5. Bring rice and broth to a boil. Reduce heat to low/medium and cover for 8–10 minutes. At this point most of the liquid should have been absorbed! Add in mushrooms, tofu, and bok choy. Pour in half of your sauce mixture and cook for 15–20 minutes on low heat. Pour in remaining sauce and garnish with scallions.



Follow us → For more recipes and videos → @umamicart

umami
cart