

Rice with wok vegetables

NIBBLEDISH CONTRIBUTOR

Ingredients

Rice:

- rice
- water (2x as much as rice)
- salt

Wok:

- tomatoes
- mushrooms
- zucchini
- broccoli
- pepperoni
- wild cabbage
- tofu
- hot spices
- chili paste
- wok paste
- red chili thai paste
- green chili thai paste
- curry paste
- curry sauce
- coconut milk
- pineapple
- soya sauce

Instructions

I know.. this is not a reeeally special recipe... rice with some wok-vegetables...! But omg.. I love it! and we have this every weekend for our saturday-family-lunch! You can add whatever you like and how much you like.

- 1. Prepare the rice (cook with water for 10-12 min. --> read on ur rice package).
- 2. Wash and slice the vegetables.
- 3. Add some soya sauce to the wok.
- 4. Add all vegetables to the wok.
- 5. Cook.
- 6. Add coconut milk.
- 7. Spice.
- 8. Add curry sauce.
- 9. Add the different pastes. (as much as you like)

Enjoy! :)