



Love the taste every time.

Prosperity Cubes

Serves 4 (12 pieces)

Prep time: 5 min

Cook time: 30 min

Time to table: 35 min

Ingredients:

2 cans (85 g)	Clover Leaf® Spicy Thai Chili Tuna
2 boxes	firm tofu
1 stalk	leek
2 teaspoons	soy sauce
Optional	parsley (for garnish)

Preparation:

1. Slice firm tofu in equal sizes. Pat dry with paper towel.
2. Heat a frying pan with 1 tablespoon of oil. Gently add in tofu, pan fried until one side turns golden brown then flip, add in soy sauce and cook till both sides turn golden brown.
3. Set aside the cooked tofu and let cool.
4. Using the same frying pan, bring water to boil, soak in the leek to soften. Use the softened leek as the base, place a slice of tofu on top and spoon in **Clover Leaf® Spicy Thai Chili Tuna**
5. Top up with another slice of tofu and secure your tuna tofu sandwich with the leek. Garnish with parsley.



年年有魚富貴盒

4 人份量 (12 件)

準備時間：5 分鐘

烹調時間：30 分鐘

共需時間：35 分鐘

材料

2 罐 (85 克)	Clover Leaf® 香辣泰椒風味淡吞拿魚
2 盒	老豆腐
一株	韭菜
兩茶匙	醬油
隨意	香菜 (裝飾用)

做法

1. 將老豆腐切片，只要依自然紋路切片即可，然後擦乾水份備用；
2. 熱鍋後加入 1 湯匙油，將豆腐輕輕擺入，一面煎至金黃後翻轉，淋上醬油煎至兩面金黃焦香；
3. 煎好豆腐後先盛盤放涼；
4. 原鍋加少許水將韭菜稍微燙軟備用；將韭菜做底，擺上豆腐一片，將 **Clover Leaf® 香辣泰椒風味淡吞拿魚** 鋪在豆腐上；
5. 最後再覆蓋上另一片豆腐，並用韭菜固定好。點綴少許香菜即可。