

# Rice Journey

## A Recipe Book

THE  
**STREET  
FOOD  
COMPANY**

A Celebration of Street Food Flavour  
and the Authentic Story of Rice

***Tilda***

# The Celebration



The **Street Food Company** and **Tilda** are together helping you celebrate the best street food rice dishes from around the world. From Smoky Cuban Dirty Halloumi Rice with vibrant chimichurri to a richly spiced Sri Lankan Coconut Biryani, take your customers on an incredible flavour and rice journey to inspire and impress!





## Cuban Smoky Halloumi Dirty Rice (V)

10 Portions

2 Medium

### Ingredients:

400g Street Food Cuban Chimichurri

600g Tilda Uncooked Brown and

White Rice

300g tinned black beans

300g diced halloumi

400g diced mixed peppers

300g diced celery

30g chopped parsley

1 tablespoon smoked paprika

### Method:

1. Cook rice as per packet instructions; set aside.
2. Heat some oil in a pan to medium-high heat. Add halloumi; stir fry for 1-2mins until golden. Add peppers and celery; stir fry for 2-3mins until cooked. Add black beans and smoked paprika; mix well and cook for 2-3mins.
3. Add pan mixture, Cuban Chimichurri and chopped parsley to rice; gently fold in until well combined. Serve immediately.



## Mozambican Spicy Coconut Rice (VGN)



10 Portions



3 Hot

### Ingredients:

400g Street Food Mozambican  
Coconut Piri Piri

600g Tilda Uncooked Long  
Grain Rice

500g diced sweet potato

300g tinned kidney beans

300g diced carrots

200g diced white onion

30g chopped coriander

400ml coconut milk

### Method:

1. Cook rice as per packet instructions; set aside.
2. Heat some oil in a large lidded pot to medium-high heat. Add onions; stir fry at a medium heat for 3-4mins to caramelise.
3. Add sweet potato; stir fry for 4-5mins. Add kidney beans and carrots; stir fry for 3-4mins. Add Mozambican Coconut Piri Piri; mix well and stir fry for 1-2mins. Add coconut milk; simmer for 4-5mins until sauce thickens.
4. Add pan mixture and chopped coriander to rice; gently fold in until well combined. Serve immediately.



## Chinese Smoky Bacon and Turkey Rice



10 Portions



No Chilli

### Ingredients:

400g Street Food Shandong Sweet Paste

600g Tilda Uncooked Basmati Rice

200g diced smoked bacon

400g turkey mince

400g diced green beans

300g shredded carrot

30g chopped coriander to garnish

### Method:

1. Cook rice as per packet instructions; set aside.
2. Heat some oil in a pan to medium-high heat. Add smoked bacon; stir fry for 2-3mins until browned. Add turkey mince; stir fry for 2-3mins. Add green beans and carrot; stir fry for 2-3mins or until cooked. Add Shandong Sweet Paste; mix well and stir fry for 1-2mins until fragrant.
3. Add pan mixture to rice; gently fold in until well combined. Garnish and serve.



## Mexican Jackfruit Fajita Rice (V)



10 Portions



1 Mild

### Ingredients:

400g **Street Food Mexican Chilli Orange**

600g **Tilda Uncooked Long Grain Rice**

500g tinned jackfruit pieces, drained

200g orange juice

600g diced peppers

100g diced white onion

200g grated cheddar or red leicester

30g chopped coriander to garnish

### Method:

1. Cook rice as per packet instructions; set aside.
2. Heat some oil in a lidded pan to medium-high heat. Add jackfruit pieces; stir fry for 2-3mins. Add Mexican Chilli Orange and orange juice; mix well, reduce heat and simmer covered for 30-40mins, stirring occasionally. Uncover and simmer for a further 10mins until sauce thickens. Using a pair of forks, shred the jackfruit. Set mixture aside.
3. Pan fry diced onion and peppers until cooked.
4. Add jackfruit mixture, pepper mixture and grated cheese to rice; gently fold in until well combined. Garnish and serve.



## Korean Fire Tofu Rice (VGN)



10 Portions



2 Medium

### Ingredients:

400g Street Food Korean

#### Bulgogi

600g Tilda Uncooked Brown and White Rice

600g diced firm tofu

400g sweet corn

300g diced red pepper

1 tablespoon smoked paprika

100g sriracha chilli sauce

30g chopped spring onion to garnish

### Method:

1. Cook rice as per packet instructions; set aside.
2. Microwave diced tofu for 2mins at high setting. Drain any water that is excreted. Pan fry or deep fry the tofu pieces until golden on all sides; set aside.
3. Heat some oil in a pan to medium-high heat. Add peppers; stir fry for 2-3mins. Add sweet corn; stir fry for 2-3mins or until everything is cooked. Add Korean Bulgogi, sriracha chilli sauce and smoked paprika; mix well and cook for 1-2mins.
4. Add pan mixture and fried tofu to rice; gently fold in until well combined. Garnish and serve.



## Thai Sticky Tamarind Sausage Rice



10 Portions



No Chilli

### Ingredients:

400g Street Food Sweet Tamarind  
600g Tilda Uncooked Brown and  
White Rice  
600g pork sausages  
400g shredded carrot

300g frozen peas  
30g chopped coriander  
30g chopped mint  
Optional: 50g ground peanuts to  
garnish

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### Method:

1. Cook rice as per packet instructions; set aside.
2. Heat some oil in a pan to medium-high heat. Pan fry sausages until cooked; set aside to cool and cut into slices.
3. In the same pan, add carrot and peas; stir fry for 2-3mins. Add Sweet Tamarind Sauce; cook for 1-2mins.
4. Add pan mixture, sliced sausages and chopped herbs to rice; gently fold in until well combined. Garnish and serve.



## Sri Lankan Coconut Chickpea Biryani

**(VGN)**  10 Portions

 2 Medium

### Ingredients:

400g Street Food Sri Lankan Curry Paste  
600g Tilda Uncooked Basmati Rice  
600g tinned chickpeas  
500g diced butternut squash  
200g diced white onion  
800ml coconut milk  
400ml water  
15g chopped coriander to garnish  
15g chopped mint to garnish

### Method:

1. Heat some oil in a large lidded pot to medium-high heat. Add onions; stir fry at a medium heat for 3-4mins to caramalise.
2. Add butternut squash; stir fry for 6-8mins. Add chickpeas; stir fry for 3-4mins until cooked and butternut is tender. Add Sri Lankan Curry Paste; mix well and stir fry for 1-2mins.
3. Add rice, coconut milk and water. Bring to boil then reduce heat to the lowest setting. Cover with lid and cook for 20-25 mins. Remove from direct heat and let the pot rest for 10-15 mins. DO NOT remove the lid.
4. Uncover, fluff rice with a fork and garnish to serve.



## Beef Nasi Goreng



10 Portions



2 Medium

### Ingredients:

400g Street Food Nasi Goreng Paste

600g Tilda Uncooked Basmati Rice

600g beef mince

400g diced red peppers

300g diced carrots

2-3 finely sliced spring onions to garnish

Optional: 10 fried eggs

### Method:

1. Cook rice as per packet instructions; set aside.
2. Heat some oil in a pan to medium-high heat. Add beef mince; stir fry for 3-4mins until browned. Add peppers and carrots; stir fry for 3-4mins or until cooked. Add Nasi Goreng Paste; mix well and stir fry for 1-2mins until fragrant.
3. Add pan mixture to rice; gently fold in until well combined. Plate up, garnish and top with fried egg to serve.



## Uyghur Ginger-Cumin Lamb Polo Rice

 10 Portions

 3 Hot

### Ingredients:

400g **Street Food Pink**

**Pepper Ginger Paste**

600g **Tilda Uncooked Long**

**Grain Rice**

600g small diced lamb or lamb ribs (cut into single segments)

400g shredded carrots

300g diced white onion

1 tablespoon whole cumin seeds

Optional: 50g raisins

1.2 litres water

Serve with Smashed Cucumber Salad.

### Method:

1. Heat some oil in a large lidded pot to medium-high heat. Add lamb; stir fry for 3-4mins to brown the meat.

2. Add onions and cumin seeds; lower heat and stir fry for 4-5mins. Add Pink Pepper Ginger Paste, carrots and raisins; stir fry for 4-5mins until softened.

3. Add rice and water. Bring to boil then reduce heat to the lowest setting. Cover with lid and cook for 15-20 mins.

Remove from direct heat and let the pot rest for 10-15 mins. DO NOT remove the lid.

4. Fluff with a fork, plate up and serve with Smashed Cucumber Salad.



## Smashed Cucumber Salad

10 Portions



No Chilli

Serve with Lamb Polo Rice

### Ingredients:

200g Street Food Korean Bulgogi

100g orange juice

450g cucumber (approx. 1½ cucumbers)

150g diced red onion

200g diced tomato

1 tsp salt

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### Method:

1. Using a rolling pin, smash the cucumbers and cut into bite sized pieces. Place in a large bowl and sprinkle with salt. Cover and leave to sit for 30mins then drain off any excess liquid and wash off any salt.

2. Add red onion, tomato, Korean Bulgogi and orange juice; toss well and serve.

# THE STREET FOOD COMPANY

## ALLERGEN INFORMATION

PRODUCT NAME	Format	Case Size	Approx Yield	Vegetarian friendly												CEREALS CONTAINING GLUTEN (SPECIFY)			CRUSTACEANS			EGGS			FISH (SPECIFY)			LUPIN			MILK			MOLLUSCS			MUSTARD			NUTS (SPECIFY)			PEANUTS			SESAME SEEDS			SOYBEANS			SULPHUR DIOXIDE		
				Vegetarian friendly			CEREALS CONTAINING GLUTEN (SPECIFY)			CRUSTACEANS			EGGS			FISH (SPECIFY)			LUPIN			MILK			MOLLUSCS			MUSTARD			NUTS (SPECIFY)			PEANUTS			SESAME SEEDS			SOYBEANS			SULPHUR DIOXIDE											
<b>NUT FREE STREET FOOD RANGE</b>																																																						
Mozambican Coconut Piri Piri (NSF01)	Ambient	4 x 1kg	200	Y	Y		Y	Wheat																																														
Cuban Chimichurri (NSF03)	Ambient	4 x 1kg	200	Y	Y		Y	Wheat																									Y																					
Korean Bulgogi (NSF04)	Ambient	4 x 1kg	200	Y	Y		Y	Wheat																								Y																						
Sweet Tamarind Sauce (NSF09)	Ambient	4 x 1kg	200																													Y																						
Shandong Sweet Paste (NSF14)	Ambient	4 x 1kg	200																													Y																						
Mexican Chilli Orange Paste (NSF15)	Ambient	4 x 1kg	200	Y	Y		Y	Wheat																							Y																							
Nasi Goreng Paste (NSF07)	Ambient	4 x 1kg	200																													Y																						
<b>LAUNCHING OCT 2019</b>																																																						
<b>STREET FOOD RANGE</b>																																																						
Sri Lankan Curry Paste (ASF108 )	Ambient	4 x 1kg	200	Y	Y		Y	Wheat																																														
Nasi Goreng Paste (ASF107)	Ambient	4 x 1kg	200				Y	Y Wheat																																														
Pink Pepper Ginger Paste (ASF112)	Ambient	4 x 1kg	200	Y	Y																																																	

**DISCLAIMER:** Subject to the Term and Conditions of The Street Food Company. All recipes are provided for information purposes only. You should examine the contents of ingredients prior to preparation and consumption of these recipes in order to be fully aware of and to accurately advise others of the presence of allergens.

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