



Vegan Vietnamese recipes shared by Nguyễn Thiên Ân

Cơm Tấm + Chả Trứng Chay: Broken Rice with Steamed “Egg” Loaf



[YouTube Instructional Video](#)

Ingredients:

- 1 cup broken rice, cooked according to package instruction
- 1 coil mung bean vermicelli, soaked in hot water until soft, drain
- 1/2 onion, sliced
- 1/2 bulb garlic, sliced
- 1-2 medium sized carrots, sliced
- 1/2 medium sized jicama, sliced
- Mushroom seasoning granules
- 1 block extra firm tofu
- 1/2 cup dried black fungus and 1/2 cup dried shiitake mushrooms, soaked in warm water until hydrated, drained

Vegan fish sauce (recipe link below)

1 bottle Just Egg or 3 fresh eggs

Optional Garnish:

Eggplant scallions sauce (recipe link below)

Pickled daikon radish and carrots (recipe link below)

Cucumber slices

Tomato slices

Chopped lettuce

Instructions:

1. Heat oil on medium heat. Add shallots and garlic. Cook for 2 minutes.
2. Add carrots and jicama. Add mushroom seasoning granules to taste. Cook until most of the liquids have evaporated.
3. In a food processor, add tofu, fungus, shiitake mushrooms, noodles, carrots and jicama, and 3/4 of the Just Egg bottle or 2 fresh eggs. Pulse mixture until it reaches ground meat consistency.
4. Grease a ceramic bowl. Add "meat" mixture to bowl. Flatten down.
5. Steam egg loaf in a pot of boiling water until the loaf is springy and firm (about 20 minutes). Pour the rest of the Just Egg or 1 beaten egg on top of the loaf. Close the lid and steam for 5 more minutes or until the top is cooked.
6. Serve with cooked broken rice, vegan fish sauce (recipe below) and all the optional toppings.

[Vietnamese Pickled Daikon and Carrots recipe.](#)

[Vietnamese Vegan Fish Sauce recipe.](#)

[Vietnamese Eggplant Scallions Sauce recipe.](#)