



RECIPE | PEPPERS



GENERAL TSO'S TOFU & PEPPERS



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Recipe created by *Alicia Galantic*

INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced
- 12 oz** organic tofu, cubed
- 1 cup** brown rice, cooked
- 1 cup** unsalted cashews
- 3 tbsp** olive oil, divided
- 1 tbsp** coconut aminos
- Thai basil, for garnish

For the sauce:

- 2** cloves garlic, minced
- ½ cup** vegetable stock
- 2 tbsp** sweet chili sauce
- 2 tbsp** coconut sugar
- 2 tbsp** cornstarch
- 1 tbsp** rice wine vinegar
- 1 tbsp** coconut aminos
- 1 tbsp** sesame oil
- 1 tbsp** hoisin sauce
- 1 tbsp** date syrup



40 min

10 min PREP. | **30 min** COOKING



2



medium

DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 Add tofu to a baking sheet, toss with 1 tablespoon of olive oil, coconut aminos, and season with salt & pepper. Bake for 20 minutes, turning the tofu halfway through.
- 3 In a skillet, heat the remaining olive oil on medium heat. Add peppers and sauté for 5 minutes.
- 4 In a medium bowl combine all sauce ingredients and mix until smooth.
- 5 Remove the tofu from the oven. Add tofu and cashews to skillet, reduce heat to low, and cook for 5 minutes, stirring in the sauce to warm altogether.
- 6 To serve, plate tofu & pepper mixture on top of rice. Garnish with Thai basil & enjoy!