

VGREDIENT

JIRECTIONS

GENERAL TSO'S TOFU & PEPPERS

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.

Recipe created by Alicia Galantic

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

Preheat oven to 400°F.

For the sauce:

2 cloves garlic, minced

1/2 cup vegetable stock

2 tbsp sweet chili sauce

2 tbsp coconut sugar

2 tbsp cornstarch 1 tbsp rice wine vinegar

1tbsp coconut aminos

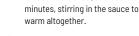
1tbsp sesame oil

1 tbsp hoisin sauce

1tbsp date syrup



Remove the tofu from the oven. Add tofu and cashews to skillet. reduce heat to low, and cook for 5



To serve, plate tofu & pepper mixture on top of rice, Garnish with Thai basil & enioy!



10 min

30 min





In a skillet, heat the remaining olive oil on medium heat. Add peppers and sauté for 5 minutes.

In a medium bowl combine all sauce ingredients and mix until smooth.