



RECIPE | PEPPERS

GENERAL TSO'S TOFU & PEPPERS



40 min

10 min
PREP.

30 min
COOKING



2



medium

INGREDIENTS

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

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



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!

[PURE-FLAVOR.COM](https://www.pure-flavor.com)

