

RECIPE | TOMATOES

# TOFU IN TOMATO SAUCE



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# TOFU IN TOMATO SAUCE



45 min

15 min  
PREP.

30 min  
COOKING



4



easy

## INGREDIENTS

- 4 Pure Flavor® Beefsteak Tomatoes, chopped
- 1 package rice noodles
- 1 cup firm tofu, cubed
- 1 cup water
- ¼ cup cilantro, chopped
- 1 medium white onion, sliced
- 1½ tbsp cooking oil
- 1 tbsp soy sauce

- 1 green onion, finely chopped
- 1 red chili pepper, finely chopped
- 1 tsp garlic, chopped
- ¼ tsp garlic powder
- ½ tsp sugar
- Salt & black pepper, to taste

## DIRECTIONS

- 1 In a medium bowl, toss tofu, oil, salt, pepper, and garlic powder. Spread on baking tray and bake in a pre-heated oven at 390°F for 15 minutes.
- 2 Cook noodles according to package instructions.
- 3 Heat oil in a pan over medium heat. Sauté garlic and white onion until browned. Add red chili pepper and white part of a green onion, and sauté until translucent.
- 4 Add tomatoes, salt, sugar, soy sauce, and black pepper. Cook, stirring often, for 5 minutes. Pour water into the pan and cook for another 5 minutes.
- 5 Add tofu and cilantro. Mix for 1 minute. Cover the pan and cook for another 5 minutes.
- 6 Serve tofu mixture on top of cooked rice noodles and topped with red chili pepper.